

# TERRA BLANCA

*Arch Terrace*

## 2019 ARCH TERRACE SAUVIGNON BLANC

100% Sauvignon Blanc

### NOTES

“The 2019 Arch Terrace Sauvignon Blanc features refreshing aromas of quince, lemon and grapefruit lead to a dominant palate of quince and lemon chiffon with notes of minerals. The firm acid structure levels to an extended bright clean finish of citrus, white peach and minerals.”

*- Keith Pilgrim*

Keith Pilgrim  
Owner/Winemaker



### VINEYARD

Yakima Valley

### GROWING CONDITIONS

2019 began with record breaking snowfall in early February that led to over two feet of accumulated snow (with drifts of over 10 feet) at our Red Mountain vineyard, amazing for an area that normally only gets 6 inches of total moisture. The snow persisted through much of March, delaying the start of pruning until the end of the month. The delayed start gave us only 4 weeks to prune what normally takes 10 weeks, so we were a little busy trying to keep up with mother nature in April!

Bud break began in late April, but the temperatures were warmer than normal in May and early June leading to a fairly normal bloom. The summer was warm but not hot and there were an abnormally high number of cloudy and somewhat humid days, both not typical for an inland desert. The moderate temperatures along with the high number of cloudy days slowed the development of the grapes as much as six weeks from some of the warmer growing seasons we have had recently. Harvest began in mid-September for the whites, and all of the red grapes were harvested between October 3rd and October 9th (whew). Most areas in Eastern Washington experienced a very hard freeze on the morning of October 10th, which resulted in over 30% of the Washington State wine grape crop not being harvested. The combination of our warmer Red Mountain site, low cropping of vines, and our winery able to accept all the grapes very quickly with enough tank space for all of the reds at the same time allowed us to bring in the entire crop successfully.

### HARVEST

Average Brix at Harvest - 21.8° Brix  
Average pH - 3.20  
Average Titratable Acidity - 0.805g/100ml

### WINEMAKING

Stainless steel fermentation followed by extended sur lie aging maintained the beautiful fruit aromas and flavors while imparting a creamy structure to the wine balancing the crisp finish.

### BOTTLE

Alcohol by Volume - 13.5%  
pH - 3.25  
Titratable Acidity - 0.776g/100ml  
Production - 3,122 cases