

TERRA BLANCA

Arch Terrace

2019 ARCH TERRACE CABERNET FRANC

100% Cabernet Franc

NOTES

"Aromas of boysenberry, plum and blackberry with notes of rose petal, toffee, graphite and violet waif out of the glass. On the palate red fruits lead into a ripe blackberry, black current and dark plum core with hints of lavender, spice, ancho pepper and toffee. A lively acid profile elevates the fruit flavors and the finely integrated tannin structure creates long smooth finish."

- Keith Pilgrim

Keith Pilgrim
Owner / Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

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. The wines of 2019 are showing some amazing depth and structure.

HARVEST

Average Brix at Harvest - 25.2° Brix
Average pH - 3.73
Average Titratable Acidity - 0.502g/100ml

WINEMAKING

Fermentation in both open and closed tanks with a variety of yeast types and some multiple yeast fermentations helps to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 26 months in French oak barrels (37% new) prior to blending and bottling.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.71
Titratable Acidity - 0.541g/100ml
Production - 1,515 cases