

TERRA BLANCA

Arch Terrace

2019 ARCH TERRACE MALBEC

100% Malbec

NOTES

“Our 2019 Arch Terrace Malbec is a blend of two clones of Malbec from our estate vineyard. Aromas of sweet raspberry, strawberry and red plum, with nuances of white pepper and spice, lead to bright raspberry and boysenberry with notes of cherry, pepper and anise on the palate. Supple fine-grain tannins, that are well-integrated with the fruit, lead to a smooth, clean finish. An excellent pairing with spicy red pastas and grilled meats.”

- 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 - 3.70
Average Titratable Acidity - 0.510g/100ml

WINEMAKING

A blend of two clones of Malbec grown on the Red Mountain estate were fermented in closed tanks with multiple yeast types. The resulting wine was aged in French oak barrels (31% new) for 22 months prior to the blending of the two clones and bottling.

BOTTLE

Alcohol by Volume - 14.5%
pH - 3.69
Titratable Acidity - 0.570g/100ml
Production - 1,121 cases