

TERRA BLANCA

Signature Series

2019 SIGNATURE SERIES MERLOT

100% Merlot

NOTES

“Our Signature Series Merlot showcases aromas of concentrated black cherry with hints of clove entwined on the inviting nose followed by velvety layers of black cherry, plum and other black fruits. Dusty layers of soft tannins, dried cherries, black fruits, nuances of clove and hints of chocolate melt together on the long, silky 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!

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. 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 tankage for all of the reds at the same time allowed us to bring in the entire crop successfully.

With the age of the vines, the concentration of the fruit, and the cooler growing season, this is a vintage of wines that we expect to have a long lifespan of elegance and power that the vineyard typically produces.

HARVEST

Average Brix at Harvest - 25.0° Brix

Average pH - 3.76

Average Titratable Acidity - 0.520g/100ml

WINEMAKING

Grapes had initial cold soak for three days. Fermentation in open tanks using a variety of yeast types and some multiple yeast fermentation help to create wines with rich, complex flavors. Aged for up to 28 months in French oak barrels, 84% new.

BOTTLE

Alcohol by Volume - 14.5%

pH - 3.68

Titrateable Acidity - 0.608g/100ml

Production - 540 cases