

# TERRA BLANCA

*Arch Terrace*

## 2020 ARCH TERRACE CABERNET SAUVIGNON

97% Cabernet Sauvignon | 3% Merlot

### NOTES

"Subtle aromas of violet, strawberry and raspberry lead to darker notes of black cherry and plum. On the palate, blackberry, cassis, and chocolate dominate with hints of chalk and spice. The firm structure frames the extended, silky finish of black fruits."

*- Keith Pilgrim*

**Keith Pilgrim**  
Owner / Winemaker



### VINEYARD

Terra Blanca Estate Vineyard, Red Mountain  
*Salmon Safe Certified*

### GROWING CONDITIONS

The 2020 growing season was quite an eventful year for the vines as well as humans. The year started with bud break in late March and early April, a few weeks ahead of typical. With relatively moderate temperatures in the spring leading into a fairly warm start to summer the vines were well ahead of 2019 in June, heading for a normal start to harvest in late August or early September. The summer growing season was perfect for the vines, with very warm sunny days and cooling evenings, for the most part avoiding the very hot days and the variable cloudy weather that has punctuated the previous few years. Harvest began in late August with the whites, and some of the reds targeted for Rosé. We are loving what we see so far in those wines.

Just a couple of days before beginning to harvest most of the reds, we once again had smoke from wildfires, this time mostly from California and southern Oregon. This was the 4th year in the past 8 years that smoke been present, but this time the density of the smoke was considerable and close to the ground, unlike past years when the smoke only formed a high level veil reducing the photosynthesis. This year with the concentration of the smoke at ground level, we are involved in smoke research in grapes and wines with 4 universities and 3 private companies as the wine industry tries to learn more about how grapes and wines are impacted by wild fire smoke events. While we have learned a significant amount about the smoke event already, there will be much to be learned from 2020 for the entire industry.

### HARVEST

Average Brix at Harvest - 25.1° Brix  
Average pH - 3.75  
Average Titratable Acidity - 0.490g/100ml

### WINEMAKING

Fermentation in open tanks with a variety of yeast types, along with many multiple-yeast fermentations with pre-fermentation cold soak and extended time in fermenters for enhanced extraction from the skins, helped create wines with huge fruit flavors and fine well-integrated tannins. Aged for up to 30 months in French oak barrels (37% new).

### BOTTLE

Alcohol by Volume - 14.5%  
pH - 3.76  
Titratable Acidity - 0.624g/100ml  
Production - 2,460 cases