

# TERRA BLANCA

*Arch Terrace*

## 2020 ARCH TERRACE TRIPLE THREAT

59% Cabernet Sauvignon | 22% Syrah | 19% Merlot

### NOTES

"A rich and inviting blend of Cabernet Sauvignon, Syrah and Merlot from our Red Mountain estate vineyard. It opens with vibrant aromas of black cherry and plum with hints of raspberry, dried currants, cedar and peppery spice. On the palate, dark cherry, lush plum and blackberry with notes of blueberry, raspberry and spice lead to an extended smooth finish. Well-integrated fine tannins throughout help in showing the power and grace of our vineyard."

**Keith Pilgrim**  
Owner / Winemaker

*- Keith Pilgrim*



### 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 - 25.0° Brix  
Average pH - 3.69  
Average Titratable Acidity - 0.490g/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 28 months in exclusively French oak barrels (33% new) prior to blending and bottling. These barrels are sourced from 7 different French forests and over 35 different Coopers with multiple toast levels.

### BOTTLE

Alcohol by Volume - 14.5%  
pH - 3.67  
Titratable Acidity - 0.568g/100ml  
Production - 2,050 cases