

TERRA **T** BLANCA

Arch Terrace

2021 ARCH TERRACE CHARDONNAY

100% Chardonnay

NOTES

"The 2021 Arch Terrace Chardonnay is aged sur lie for 10 months, imparting a creaminess on the finish and giving the wine a roundness without overwhelming oak. This Chardonnay exhibits flavors of Fuji apple and tropical notes that are balanced with a vibrant acidity." *- Keith Pilgrim*

Keith Pilgrim

Owner/Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

The 2021 growing season was another unusual year in a continuing string of anomalies. The year began normally with bud break in the first weeks of April, maybe a week ahead of typical. The warm spring temperatures led to an early bloom in May and all seemed somewhat normal through the end of May. An unusual very hot period over most of the west coast in mid-June led to temperatures as high as 118 degrees in the vineyard, in June!

We would normally provide a fair amount of stress to the plants during this period of rapid berry sizing through deficit irrigation, but the extreme heat provided the stress this year. As harvest neared, the now familiar but still unwelcome late summer to fall smoke from wildfires again plagued the entire west coast, although not as the concentrations and level as in 2020. Still the wildfire smoke had impacts to the ripening, acting more like cloudy or partly cloudy days slowing the photosynthesis process and hence the ripening processes in the vines. The concentrations of the smoke did not add any detectable signs of smoke taint to the berries, but was just very unpleasant for the humans. With the small crop size due to the extreme heat in June which would tend to lead to an earlier harvest, offset partly by the slower ripening due to the wildfire smoke events in the late summer and early fall, harvest began a week or so early in late August. Harvest wrapped up in mid-October, again about a week earlier than typical.

HARVEST

Average Brix at Harvest - 22.5° Brix
Average pH - 3.30
Average Titratable Acidity - 0.675g/100ml

WINEMAKING

Predominately stainless steel fermentation, followed by extended sur lie aging (87%) blended with wine fermented and aged in neutral French oak barrels (13%). This maintains the beautiful fruit aromas and flavors while imparting a creamy structure to the wine that helps balance the crisp finish.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.45
Titratable Acidity - 0.605g/100ml
Production - 3,160 cases