

TERRA BLANCA

Signature Series

2021 SIGNATURE SERIES ALBARIÑO

100% Albariño

NOTES

“Our 2021 Signature Series Albariño originates from a small vineyard on a steep east-facing slope less than a half mile from our estate. Aromas of citrus, honeysuckle and nectarine lead to flavors of apricot, honeydew melon, and pear with a backbone of lemon, grapefruit and orange. The refreshingly bright acidity leaves a lingering clean finish that leaves you wanting more. Pair with cheeses, white meat dishes, and seafood such as fish tacos, seafood pasta, shrimp, or ceviche for a truly memorable meal.”

Keith Pilgrim
Owner / Winemaker

- Keith Pilgrim



VINEYARD

Yakima Valley

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 - 3.31

Average Titratable Acidity - 0.705g/100ml

WINEMAKING

Stainless steel fermentation followed by extended sur lie aging maintained the beautiful fruit aromas and flavors while imparting a creamy structure to the wine balancing the crisp finish.

BOTTLE

Alcohol by Volume - 13.5%

pH - 3.35

Titrateable Acidity - 0.685g/100ml

Production - 1,840 cases