

TERRA **T** BLANCA

Arch Terrace

2022 ARCH TERRACE ROSÉ

62% Sangiovese | 38% Cabernet Franc

NOTES

"The 2022 Arch Terrace Rosé features huge aromas of raspberries and strawberries along with hints of white peach and rose petals. Medium rose-salmon pink in hue, this Rosé is perfectly balanced with a crisp, fresh and lively acidity that forms the backbone of the wine and extends the finish. The lush rich and creamy mid-palate is complimented with the bright, refreshing finish. Enjoy with cheeses, fresh fruits, and cleaner flavored seafood and fowl dishes, or just a glass unto its own as this is my favorite first glass of wine on a warm day." - *Keith Pilgrim*

Keith Pilgrim
Owner/Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

From starting harvest with Chardonnay on September 27th, nearly a month later than 2021, and not beginning harvest on Merlot (the first red grape out of the vineyard) until October 15th, the month of October was non-stop action in 2022 on Red Mountain! We picked and crushed the entire collection of red grapes from our estate vineyard in just three weeks (whew). After an amazing long, warm fall, our fruit was given plenty of time for all of the grapes to mature, even after the cooler start to the growing season this spring, and the unusual number of very hot days over the summer (which actually slowed the ripening process).

The long hang time the fall contributed to the length, depth and amazing dark fruit flavors we are seeing on the resulting red wines. I do see this vintage as being one of the best we have seen from our Red Mountain estate, so we are very excited about the wines to come. October started out in the upper 70s for high temperatures and made a turn to cooler fall weather later in the month. With such a late start to harvest, there was no typical break between the varietals. It felt more like a race (a sprint, not a marathon this time) to get all the fruit picked and into tanks. We love the flavors in the fruit of this vintage and the first releases such as this Rosé are showing beautifully.

HARVEST

Average Brix at Harvest - 22.7° Brix
Average pH - 3.14
Average Titratable Acidity - 0.710g/100mL

WINEMAKING

Whole cluster pressing and cold settling of the juice prior to stainless steel fermentation, followed by extended sur lie aging, maintained the beautiful fruit aromas and flavors while imparting a subtle creamy structure to the wine balancing the crisp finish.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.11
Titratable Acidity - 0.724g/100mL
Production - 3,220 cases