

TERRA BLANCA

Arch Terrace

2013 ARCH TERRACE MERLOT

96% Merlot, 4% Cabernet Sauvignon

“Aromas of red fruits, cedar, rose petals, sandalwood, savory herbs, tea leaves and spice rise out of the glass leading to core flavors black cherry on the palate layered with nuances of red and black currant, plum, boysenberry, clove and dried cherries. The vibrant acid and finely integrated tannin structure provide the framework for the wine and make this Merlot rival most Cabernet Sauvignons. On the extended finish, dusty layers of dried cherries, clove and cedar intertwine with hints of dark chocolate. With the structure, weight and depth of flavors from our Red Mountain estate vineyard, this Arch Terrace Merlot is definitely a Merlot for Cabernet drinkers.”

Keith Pilgrim,
Owner/Winemaker

- Keith Pilgrim



VINEYARD

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

GROWING CONDITIONS

2013 approached the record for the warmest growing season, getting off to a quick start with bud break in early April and continuing with a warm spring leading into a very warm, consistent growing season. The absence of very hot temperatures kept the grape plants ripening the fruit throughout late July and August and resulted in an early start to harvest. Warm weather in the extended fall allowed the ripening to continue evenly and consistently for all varietals in contrast to 2012. Our initial impressions of the wines from the 2013 vintage are wines with a huge fruit expression with big structure and depth. The wines are more expressive in their youth than the 2010 or 2011 vintage.

HARVEST

Average Sugar - 25.1° Brix | Average Titratable Acidity - 0.510g/100ml | Average pH - 3.70

WINEMAKING

Fermentation in closed tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 30 months in French oak barrels, 34% new. Blending with a small amount of Cabernet Sauvignon adds complexity and a longer finish. Wines were bottle aged for over 12 months prior to release.

BOTTLE

pH - 3.78 | Titratable Acidity - 0.585g/100ml | Alcohol - 13.5% by volume | Production - 2932 cases