

TERRA BLANCA

WINERY & ESTATE VINEYARD

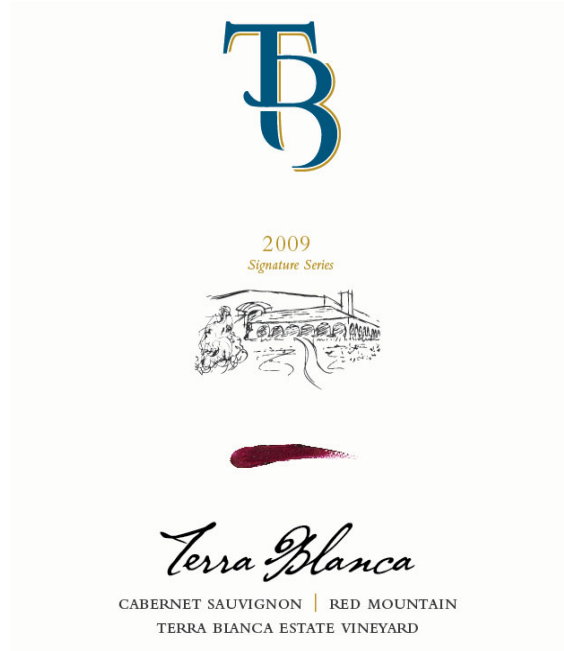
2009 Signature Series Cabernet Sauvignon

100% CABERNET SAUVIGNON

“Intense fragrances of violet, black cherry, plum, and cedar surround layers of blackberry, dark cherry, ripe black currant, and chocolate. Hints of anise and spice complement the black fruit flavors while hints of cedar and chalk integrate with firm tannins. The deep, lingering, tightly focused finish is filled with nuances of spice and chocolate.”

- Keith Pilgrim

Keith Pilgrim,
Owner/Winemaker



VINEYARD

Red Mountain Estate Vineyard
Salmon Safe Certified

GROWING CONDITIONS

The 2009 growing season was a typical year on Red Mountain, where a cooler slightly delayed spring led to a relatively warm dry summer and typical autumn. The string of very consistent vintages with much in common continues, with 2005 to 2009 riding the wave continually very good growing conditions. Wines from 2009 are most similar to 2007 with slightly warmer temperatures than 2008 and a slightly longer growing season than 2008. With the older blocks of the vineyard now in their 17th growing season, the depth and complexity of the wines continues to improve, and the resulting wines show considerably more power than vintages 2006 and earlier.

HARVEST

Average Sugar - 25.1° Brix | Average Titratable Acidity - 0.520g/100ml | Average pH - 3.75
Duel trunk unilateral cordon vertical shoot position trellis. Harvested from October 9th through October 14th, 2009 at less than two tons per acre.

WINEMAKING

Grapes had initial cold soak for three days. Fermentation in open tanks using a variety of yeast types and some multiple yeast fermentation help to create wines with rich, complex flavors. Aged for up to 32 months in French oak barrels, 89% new.

BOTTLE

Titratable Acidity - 0.635g/100ml | pH - 3.78 | Alcohol - 13.5% by volume | Production - 629 cases

White Earth. Blue Skies. Red Mountain.