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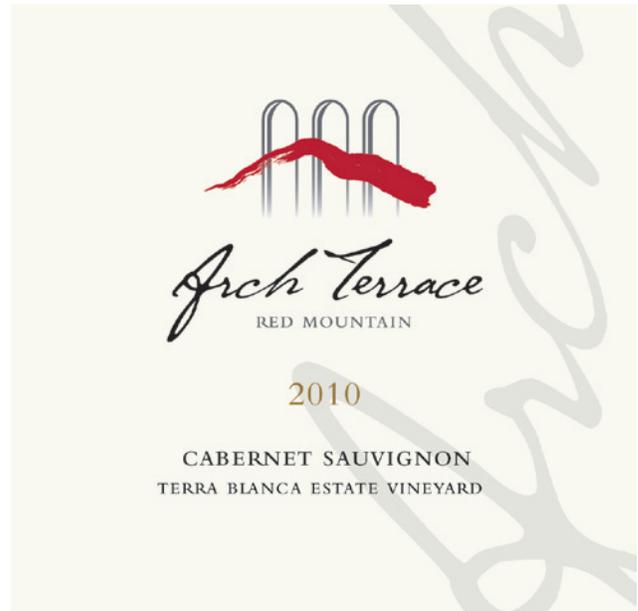
## 2010 ARCH TERRACE CABERNET SAUVIGNON

93% Cabernet Sauvignon | 7% Merlot

“Subtle aromas of violets, strawberries and raspberry lead to darker notes of black cherry and plum on the nose. On the palate blackberry, cassis and chocolate dominate with hints of chalk and spice. The firm structure frames the extended silky finish of black fruits.”

*- Keith Pilgrim*

*Keith Pilgrim,  
Owner/Winemaker*



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### VINEYARD

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

### GROWING CONDITIONS

The 2010 growing season began unusually late with a very cool spring leading to a late bud break, even in the normally warm Red Mountain. The summer was unusually cool with clouds and higher humidity through all of June. Summer began in July and ran through September, which allowed for full maturity of the grapes slowly over a relatively long growing season. 2010 set the record in recorded history for the coolest growing season and will further prove why Red Mountain is the premier growing region for red grapes in Washington State versus the other growing areas. The resulting 2010 wines from Red Mountain show huge structure and complexity with restrained power and could be some of the very best ever produced from Red Mountain. Be very patient with this vintage, the wines will have very long aging potential and will reward those who cellar.

### HARVEST

Average Sugar - 24.4° Brix | Average Titratable Acidity - 0.545 g/100ml | Average pH - 3.65  
Harvest occurred from October 21st to October 23rd.

### WINEMAKING

Fermentation in open 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, 35% new.

### BOTTLE

Titrateable Acidity - 0.549 g/100ml | pH - 3.71 | Alcohol - 13.5% by volume | Production - 3095 cases

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