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## 2010 ARCH TERRACE MERLOT

98% Merlot 2% 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 bright acid and finely integrated tannin structure provide the framework for the wine. On the extended finish, dusty layers of dried cherries, clove and cedar intertwine with hints of dark chocolate.”

*-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

Sugar - 24.8° Brix / Titratable Acidity - 0.520g/100ml / pH - 3.69

## 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 - 3.75 / Titratable Acidity - 0.591g/100ml / Alcohol - 13.5% by volume / Production - 1800 cases