



2010 ARCH TERRACE SYRAH

99% Syrah / 1% Viognier

“Aromas of blueberry, tobacco, smoked meat and dark cherry. A core of sweet ripe blueberry and huckleberry with notes of tobacco leaf, cedar, and smoke that lingers on the palate.”

- Keith Pilgrim

*Keith Pilgrim,
Owner / Winemaker*



VINEYARD

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

The 2010 growing season had a later bud break in the spring. 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 will prove why Red Mountain is the preferred appellation in Washington for red grapes. Eighteen year old vines with dual trunks and bilateral cordons trained on a vertical shoot positioned trellis were cropped at a low 2.9 tons per acre.

HARVEST

Sugar - 24.9° Brix / Titratable Acidity - 0.537 g/100ml / pH - 3.64

WINEMAKING

Closed tank fermentation of three Syrah clones, Hermitage, Phelps and Cote Rotie, with cofermentation of 1% Viognier was conducted with multiple native and selected yeasts, was followed by aging sur lie for up to 30 months in French oak barrels 24% new, wines were bottle aged for over 12 months prior to release.

BOTTLE

Titratable Acidity - 0.613 g/100ml / pH - 3.72 / Alcohol - 13.5% by volume / Production - 1940 cases

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