



2012 ARCH TERRACE LATE HARVEST CHENIN BLANC

100% Chenin Blanc

“Aromas of pear and peach lead to a palate full of pear, apricots, honey, and tropical fruit. The bright acidity balances perfectly with the ample residual sugar to produce a clean sweet finish. This Late Harvest Chenin Blanc is a great choice with fruit based desserts, flavorful cheeses with fresh fruit and peach or pear sorbet”

- Keith Pilgrim

Keith Pilgrim,
Owner/Winemaker



VINEYARD
Yakima Valley
Cherry Hill Vineyard

GROWING CONDITIONS

The 2012 growing season in the Yakima Valley started with a slightly cool spring followed by a relatively cool summer, although much more typical than the record setting cool of the 2011 vintage. The extended very warm fall allowed the grapes to ripen fully with extended hang time on the vines.

HARVEST

Average Sugar - 27.8° Brix | Average Titratable Acidity - 0.735g/100ml | Average pH - 3.40

WINEMAKING

The grapes were crushed and gently pressed, then cold settled. The resulting juice was cold fermented in temperature-controlled stainless steel tanks to maintain the vibrant fruit flavors and delicate aromas of the grape. The fermentation was stopped with quick cooling to leave some residual sugar to balance the natural acidity in a refreshing late harvest-style dessert wine.

BOTTLE

Titrateable Acidity - 0.848g/100ml | pH - 3.40 | Alcohol - 11% by volume | Residual sugar 8.8% | Production - 436 cases

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