

# TERRA BLANCA

WINERY & ESTATE VINEYARD

## 2012 Signature Series Cabernet Sauvignon

100% CABERNET SAUVIGNON

“Intense fragrances of violet, raspberry, black cherry, plum, and cedar surround layers of cherry, blackberry, ripe black currant, and chocolate. Hints of anise and spice complement the red and 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



Signature Series

2012 CABERNET SAUVIGNON | RED MOUNTAIN  
TERRA BLANCA ESTATE VINEYARD

## VINEYARD

Red Mountain Estate Vineyard  
Salmon Safe Certified

## GROWING CONDITIONS

2012 began warmer with a more typical bud break in April, followed by a moderately warm growing season (which seemed like a scorcher compared to the very cool first half of the summer of the past two vintages). The earlier start to the year coupled with the warm temperatures led to harvest for the earlier ripening varieties in the first half of September. Then a series of large forest fires over 100 miles to the northwest of Red Mountain played a large roll in the ripening of the later to ripen varieties. The smoke from these forest fires, while not damaging to the fruit like the smoke from some of the documented fires across the globe adjacent to vineyards, had an impact on the ripening of the remaining grapes. The smoke was thick enough and persistent enough across most of eastern Washington to significantly impair the photosynthesis of the grape plants, thereby delaying the ripening. The relatively warm temperatures in the fall continued into late October, allowing the grapes that were smoke delayed in their ripening to fully ripen late in the year. The wines of 2012 show the typical concentration and depth of fruit that we love from Red Mountain.

## HARVEST

Average Sugar - 24.9° Brix | Average Titratable Acidity - 0.535g/100ml | Average pH - 3.70  
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

Titrateable Acidity - 0.605g/100ml | pH - 3.76 | Alcohol - 13.5% by volume | Production - 661 cases

*White Earth. Blue Skies. Red Mountain.*

TERRABLANCA.COM / p:509.588.6082 / f:509.588.2634 / 34715 N. DeMoss Road Benton City, WA 99320