

TERRA BLANCA

WINERY & ESTATE VINEYARD

2012 Signature Series Merlot

100% MERLOT

“Concentrated black cherry with hints of clove entwine on the inviting nose followed by velvety layers of black cherry, plum and other black fruits. Dusty layers of soft tannins, dried cherries, black fruits, nuances of clove and hints of chocolate melt together on the long, silky finish. The 2012 Signature Series Merlot shows the power and depth of Red Mountain with balance and grace.”

- Keith Pilgrim

Keith Pilgrim,
Owner/Winemaker



Signature Series

2012 MERLOT | RED MOUNTAIN
TERRA BIANCA 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. 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 - 25.0° Brix | Average Titratable Acidity - 0.510g/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 28 months in French oak barrels, 84% new.

BOTTLE

Titrateable Acidity - 0.585g/100ml | pH - 3.73 | Alcohol - 13.5% by volume | Production - 667 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