

# TERRA BLANCA

WINERY & ESTATE VINEYARD

## 2012 Signature Series Titan

58% MERLOT, 38% CABERNET SAUVIGNON, AND 4% SYRAH

“Titan is a powerful blend of Cabernet Sauvignon and Merlot with a touch of Syrah utilizing grapes from only our Red Mountain Estate Vineyard. Titan exhibits the huge concentration and depth that only Red Mountain can produce, coupled with the unyielding grace and elegance with unhurried aging in 100% French Oak barrels. Titan is an opulent blend with broad, rich flavors of red and black fruits and a smooth, extended finish that lingers on the back of the palate.”

Keith Pilgrim,  
Owner/Winemaker

*- Keith Pilgrim*

TERRA  BLANCA



Signature Series

2012 TITAN | RED MOUNTAIN  
TERRA BLANCA ESTATE VINEYARD

## VINEYARD

*Red Mountain Estate Vineyard  
Salmon Safe certified vineyard*

## 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 - 25° Brix | Average Titratable Acidity - 0.520g/100ml | Average pH - 3.7

## 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 - 0.570g/100ml | pH - 3.71 | Alcohol - 13.5% by volume | Production - 401 cases

*White Earth. Blue Skies. Red Mountain.*

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