



2013 ARCH TERRACE CHARDONNAY

100% Chardonnay

“Bright aromas of red apple, lead into flavors of Fuji apples, mango, pineapple, and a hint of citrus. The small portion of barrel fermented wine provides a supple creaminess to compliment the vibrant acid backbone and leads to a clean and refreshing finish. An excellent food wine for white sauce pastas, fresh fowl, and lean pork or simply with some fruits and cheeses on the patio.”

- Keith Pilgrim

Keith Pilgrim,
Owner/Winemaker



VINEYARD

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

GROWING CONDITIONS

2013 approached the record for the warmest growing season, getting off to a quick start with bud break in early April and continuing with a warm spring leading into a very warm, consistent growing season. The absence of very hot temperatures kept the grape plants ripening the fruit throughout late July and August and resulted in an early start to harvest. Warm weather in the extended fall allowed the ripening to continue evenly and consistently for all varieties in contrast to 2012. Our initial impressions of the wines from the 2013 vintage are wines with a huge fruit expression with big structure and depth. The wines are more expressive in their youth than the 2010 or 2011 vintage.

HARVEST

Average Sugar - 22.6° Brix | Average Titratable Acidity - 0.678 g/100ml | Average pH 3.43

WINEMAKING

Fermentation in both stainless steel and French oak barrels with a variety of yeast types. Approximately 4% was fermented in neutral French oak barrels for ten months, and 96% stainless steel fermented. Wines were aged sur lie for 10 months with weekly lees stirring.

BOTTLE

Titrateable Acidity - 0.653 g/100ml | pH - 3.60 | Alcohol - 13.5% by volume | Production - 748 cases

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