

# TERRA BLANCA

*Arch Terrace*

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## 2013 ARCH TERRACE SYRAH

99% Syrah | 1% Viognier

“Aromas of blueberry, tobacco, smoked meats and dark cherry with hints of spice and dried fruits lead to its core flavors of huckleberry and ripe wild blueberries with notes of tobacco leaf, cedar and touches of bacon evolve on the palate. The palate flavors linger on the extended finish with beautifully integrated fine-grained supple tannins. Match with your favorite grilled meats or hearty pastas for a memorable meal.”

*Keith Pilgrim,  
Owner/Winemaker*

*- Keith Pilgrim*



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## 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 - 25.2° Brix | Average Titratable Acidity - 0.510 g/100ml | Average pH - 3.64

## WINEMAKING

Closed-tank fermentation of three Syrah clones, Hermitage, Phelps and Cote Rotie, with cofermentation of 1% Viognier was conducted with multiple native and selected yeasts, was followed by aging sur lie for up to 26 months in French oak barrels (26% new), wines were bottle aged for over 12 months prior to release.

## BOTTLE

Titrateable Acidity - 0.631 g/100ml | pH - 3.79 | Alcohol - 13.5% by volume | Production - 3026 cases