

TERRA BLANCA

Signature Series

2014 SIGNATURE SERIES CABERNET SAUVIGNON

100% Cabernet Sauvignon

NOTES

“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
Owner/Winemaker

- Keith Pilgrim



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

The decade of records for grape growing in Washington and specifically on Red Mountain continued with the 2014 vintage setting the record for the all time warmest vintage. Bud break started very early in late March for some varieties on Red Mountain and the growing season was off to a very quick start.

With most days in the mid to upper 90's in our estate vineyard, and only a handful of days to cross the century mark (and even then just barely) the summer racked up the heat units with amazingly consistent warm days for three months. This ideal growing weather led to the start of veraison as early as mid July for some varieties. Harvest started the earliest ever for Terra Blanca on August 25th.

HARVEST

Dual trunk unilateral cordon vertical shoot position trellis. Harvested at less than two tons per acre.

Average Brix at Harvest - 25.5° Brix

Average pH - 3.75

Average Titratable Acidity - 0.500g/100ml

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, 91% new.

BOTTLE

Alcohol by Volume - 13.5%

pH - 3.78

Titrateable Acidity - 0.538g/100ml

Production - 501 cases