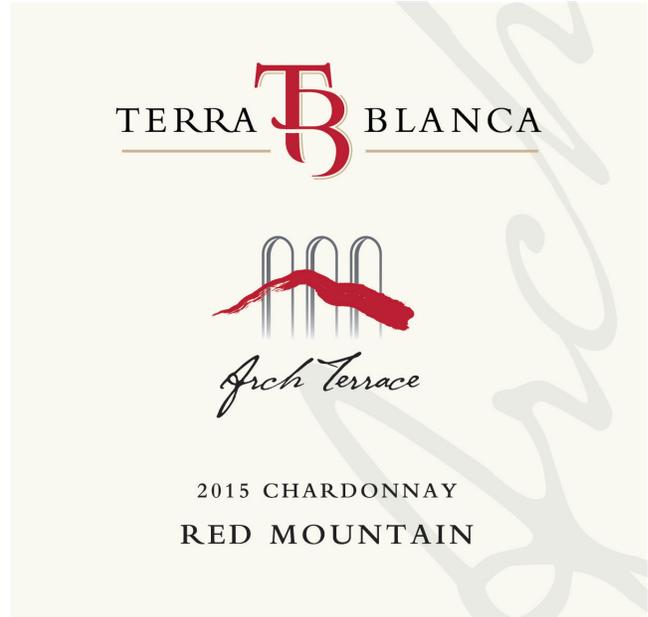


2015 ARCH TERRACE CHARDONNAY

100% Chardonnay

“Bright aromas of red apple, lead into flavors of Fuji apples, mango, pineapple, and a hint of citrus. The small portion (8%) of barrel-fermented wine coupled with extended sur lie aging of up to 8 months of both the tank-fermented and barrel-fermented wines provides a supple creaminess. This compliments 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,
Owner/Winemaker*



VINEYARD

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

GROWING CONDITIONS

We broke the record for total heat units during the growing season we set in 2014 with the warmest growing season ever recorded on Red Mountain in 2015. Our harvest began two to three weeks early in the middle of August; almost all of the estate was picked by the third week of September. Our estate Chardonnay is planted on a small section of the property that slopes to the north and the east, removing much of the late afternoon heat from the Chardonnay vines. While our 2015 growing season was quite warm, the Chardonnay grapes retained amazing natural acidity coupled with the vibrant fruit flavors making this vintage my favorite Chardonnay to date.

HARVEST

Average Sugar - 23.0° Brix / Average Titratable Acidity - 0.590g/100ml / Average pH - 3.30
Harvest began on October 10th at an average of less than 2 tons per acre from 6 to 18 year old vines.

WINEMAKING

92% of the wine was fermented cool in stainless steel tanks and allowed to age sur lie for up to 8 months imparting a creamy finish to the wine. The remaining 8% of the wine was fermented with multiple yeast types in neutral French oak barrels. Some of the barrel-fermented portion of the wine was allowed to partly go through malolactic fermentation. The tank and barrel fermented portions were blended together to create our 2015 Arch Terrace Chardonnay.

BOTTLE

Titrateable Acidity - 0.675g/100ml / pH - 3.39 / Alcohol - 13.5% by volume / Production - 1720 cases