

TERRA BLANCA

Arch Terrace

2016 ARCH TERRACE MALBEC

100% Malbec

NOTES

“Our 2016 Arch Terrace Malbec is a blend of two clones of Malbec from our estate vineyard, which is aged for up to 22 months in French Oak barrels (30% new). Aromas of sweet raspberry, strawberry and red plum, with nuances of white pepper and spice, lead to bright raspberry and boysenberry with notes of cherry, pepper and anise on the palate. Supple fine-grain tannins, that are well-integrated with the fruit, lead to a smooth, clean finish. An excellent pairing with spicy red pastas and grilled meats.”

- Keith Pilgrim

Keith Pilgrim
Owner / Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

2016 was an extremely early bud break, with growth starting the first week of March. With such an early start to the year, we were lucky to get through the spring frost season with no issues. The amazingly early spring resulted in the heat unit accumulation beginning in the first half of March, and through early July we were ahead of the record total heat unit record set in 2015. July and August cooled to more typical summer temperatures with days in the 90s and nights dipping into the 50s (this allowed the grapes to have long hang time on the vines). Harvest for the red varieties in our Red Mountain Estate Vineyard started in mid-September and continued through the third week of October. The 2016 vintage ended up being the longest growing season we have recorded. The wines exhibit the best of both worlds, with the richness typically associated with warmer vintages, along with the finesse, flavors and length on the palate that are typically associated with cooler years. 2016 just may be my favorite vintage to date.

HARVEST

Average Brix at Harvest - 25.6° Brix
Average pH - 3.75
Average Titratable Acidity - 0.500g/100ml

WINEMAKING

A blend of two clones of Malbec grown on the Red Mountain estate were fermented in closed tanks with multiple yeast types. The resulting wine was aged in French oak barrels (30% new) for 22 months prior to the blending of the two clones and bottling.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.73
Titratable Acidity - 0.615g/100ml
Production - 865 cases