

TERRA BLANCA

Arch Terrace

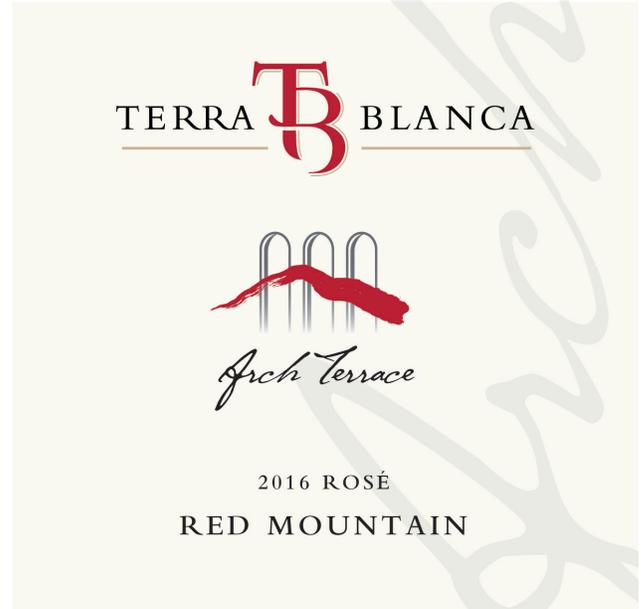
2016 ARCH TERRACE ROSÉ

66% Sangiovese | 34% Cabernet Franc

“Huge aromas of strawberries and raspberries with hints of peach and rose petals follows with similar flavors on the palate. Medium orange-pink in hue, the wine is well-balanced, lush and creamy, and has a crisp, fresh and lively acidity on the finish. Enjoy with cheeses or fresh fruits.”

- Keith Pilgrim

*Keith Pilgrim,
Owner/Winemaker*



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

In the current decade we have had two of the coolest growing seasons and two of the warmest growing seasons, so we might as well set another record. 2016 was the earliest 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 whites began in August and lasted through the first part of September. Harvest for the reds mostly completed in our estate vineyard by the latter part of September.

HARVEST

Average Titratable Acidity - 0.716g/100ml | Average pH - 3.28 | Average Residual Sugar - 22.8° Brix

WINEMAKING

Stainless steel fermentation followed by extended sur lie aging maintained the beautiful fruit aromas and flavors while imparting a subtle creamy structure to the wine balancing the crisp finish.

BOTTLE

Titrateable Acidity - 0.692g/100ml | pH - 3.35 | Residual Sugar - 0.67% | Production - 1146 cases
