

TERRA BLANCA

Arch Terrace

2016 ARCH TERRACE LATE HARVEST RIESLING

100% Riesling

NOTES

"Aromas of apricot, lemon, and honey, with notes of mineral and fusial, lead to a palate of pear and honey with touches of peach, lemon, and mineral. The bright acid backbone matches perfectly with the 8.6% residual sugar to produce a balanced and clean finish."

- Keith Pilgrim

Keith Pilgrim
Owner / Winemaker



VINEYARD

Yakima Valley

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). The 2016 vintage ended up being the longest growing season we have recorded. Harvest for the whites began in August and lasted through the first part of September. With mainly our late harvest wines remaining on the vine, Eastern Washington entered an unusually rainy period for much of October, which allowed the Botrytis (Noble Rot) in our blocks of Riesling and Chenin Blanc to explode. By the time we harvested our late harvest blocks (just prior to freezing weather), the Botrytis had spread throughout the vineyard, yielding potentially the best late harvest wines we have ever made.

HARVEST

Average Brix at Harvest - 27.4° Brix
Average pH - 3.20
Average Titratable Acidity - 0.810g/100ml

WINEMAKING

The grapes were crushed and gently pressed, then cold settled. The resulting juice was cold fermented in temperature-controlled stainless steel tanks to maintain the vibrant fruit flavors and delicate aromas of the grape. The fermentation was stopped with quick cooling to leave some residual sugar to balance the natural acidity in a refreshing late harvest-style dessert wine.

BOTTLE

Alcohol by Volume - 11.0%
pH - 3.20
Titratable Acidity - 0.828g/100mL
Residual Sugar - 8.6%
Production - 531 cases