

# TERRA BLANCA

*Arch Terrace*

## 2017 ARCH TERRACE CHARDONNAY

100% Chardonnay

### NOTES

"The 2017 Arch Terrace Chardonnay is aged sur lie for 8 months, imparting a creaminess on the finish and giving the wine a roundness without overwhelming oak. This Chardonnay exhibits flavors of Fuji apple and tropical notes that are balanced with a vibrant acidity."

*- Keith Pilgrim*

*Keith Pilgrim*  
Owner/Winemaker



### VINEYARD

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

### GROWING CONDITIONS

A very cold winter in 2016 led to a delayed bud break in 2017. The plants finally awoke in late April, over 7 weeks later than in 2016. Cool and overcast spring and early summer seasons kept development of the vines lagging significantly behind the 2016 vintage. Warmer, but not overly hot summer days allowed the plants to develop rapidly. By mid-August the vintage was only 7-10 days behind a typical vintage, with most of the whites and early-ripening red varieties harvested by the third week of September. Much like in 2012, a considerable amount of smoke from surrounding forest fires brought a veil of smoke to Red Mountain for several weeks delaying ripening. As in 2012, the smoke density was far below the levels to be of concern for smoke taint on the grapes at Red Mountain. The smoke was, however, effective at blocking a portion of sunlight and impaired the photosynthesis of the grape plants, thereby delaying the ripening of the later red varieties. Once the smoke cleared the grapes continued to mature and the later ripening varieties were harvested in the latter half of October, about a full month after the early ripening of red varieties.

### HARVEST

Average Brix at Harvest - 23.0° Brix  
Average pH - 3.35  
Average Titratable Acidity - 0.580g/100ml

### WINEMAKING

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

### BOTTLE

Alcohol by Volume - 13.5%  
pH - 3.49  
Titratable Acidity - 0.653g/100ml  
Production - 1,932 cases