

TERRA BLANCA

Signature Series

2014 SIGNATURE SERIES MERLOT

100% Merlot

NOTES

“Our 2014 Signature Series Merlot is aged for up to 28 months in French Oak barrels (84% new). Concentrated black cherry with hints of clove entwined on the inviting nose followed by velvety layers of black cherry, plum and other black fruits. Dusty layers of soft tannins, dried cherries, black fruits, nuances of clove and hints of chocolate melt together on the long, silky finish.”

Keith Pilgrim
Owner / Winemaker

- Keith Pilgrim



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

The decade of records for grape growing in Washington and specifically on Red Mountain continued with the 2014 vintage setting the record for the all time warmest vintage. Bud break started very early in late March for some varieties on Red Mountain and the growing season was off to a very quick start.

With most days in the mid to upper 90's in our estate vineyard, and only a handful of days to cross the century mark (and even then just barely) the summer racked up the heat units with amazingly consistent warm days for three months. This ideal growing weather led to the start of veraison as early as mid July for some varieties. Harvest started the earliest ever for Terra Blanca on August 25th.

HARVEST

Dual trunk unilateral cordon vertical shoot position trellis. Harvested at less than two tons per acre.

Average Brix at Harvest - 25.4° Brix

Average pH - 3.70

Average Titratable Acidity - 0.510g/100ml

WINEMAKING

Grapes had initial cold soak for three days. Fermentation in open tanks using a variety of yeast types and some multiple yeast fermentation help to create wines with rich, complex flavors. Aged for up to 28 months in French oak barrels, 84% new.

BOTTLE

Alcohol by Volume - 13.5%

pH - 3.75

Titrateable Acidity - 0.575g/100ml

Production - 382 cases