

TERRA BLANCA

Arch Terrace

2015 ARCH TERRACE CABERNET SAUVIGNON

97% Cabernet Sauvignon | 3% Merlot

NOTES

"Subtle aromas of violet, strawberry and raspberry lead to darker notes of black cherry and plum. On the palate, blackberry, cassis, and chocolate dominate with hints of chalk and spice. The firm structure frames the extended, silky finish of black fruits."

- Keith Pilgrim

Keith Pilgrim
Owner/Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

Our 23rd harvest at Terra Blanca! We broke the record for total heat units during the growing season we set in 2014 with the warmest growing season ever recorded on Red Mountain in 2015. Our harvest began two to three weeks early in the middle of August almost all of the estate was picked by the third week of September. At this point, almost all of the wines will be in barrels by the middle of October, 4 to 6 weeks ahead of schedule.

The quality of the vintage overall is amazing with huge concentrated flavors from a moderate sized crop of tiny berries. As we begin the second week of October, the warm extended fall is continuing with warm days and mostly relatively warm evenings for this late in the year. While we are very pleased with all of the varieties this vintage, the Cabernet Sauvignon, Petit Verdot, Rhone whites and Italian varieties stand out as really exceptional.

HARVEST

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

WINEMAKING

Fermentation in open tanks with a variety of yeast types and some multiple yeast fermentation help to create wines with huge fruit flavors and fine well integrated tannins. Aged for up to 32 months in French oak barrels, 38% new.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.79
Titratable Acidity - 0.585g/100ml
Production - 5,210 cases