

TERRA BLANCA

Arch Terrace

2015 ARCH TERRACE SYRAH

99% Syrah | 1% Viognier

NOTES

"Our 2015 Arch Terrace Syrah opens with a bouquet of blueberry and dark cherry, with hints of tobacco, cedar, spice and dried fruits. On the palate, flavors of wild blueberry and huckleberry, wrapped in nuances of savory smoked meats, spice and bacon, lead into an extended finish."

- 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 varietals stand out as really exceptional.

HARVEST

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

WINEMAKING

Closed-tank fermentation of three Syrah clones, Hermitage, Phelps and Cote Rotie, with cofermentation of 1% Viognier was conducted with multiple native and selected yeasts, was followed by aging sur lie for up to 28 months in French oak barrels (34% new), wines were bottle aged for over 12 months prior to release.

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.81
Titratable Acidity - 0.593g/100ml
Production - 3,112 cases