

TERRA BLANCA

Arch Terrace

2018 ARCH TERRACE ROSÉ

64% Sangiovese | 36% Cabernet Franc

NOTES

"The 2018 Arch Terrace Rosé features huge aromas of raspberries and strawberries along with hints of white peach and rose petals. Medium salmon-pink in hue, this Rosé is perfectly balanced with a crisp, fresh and lively acidity that forms the backbone of the wine and extends the finish. The lush rich and creamy mid-palate is complimented with the bright, refreshing finish. Enjoy with cheeses, fresh fruits, and cleaner flavored seafood and fowl dishes, or just a glass unto its own as this is my favorite first glass of wine on a warm day..."

- Keith Pilgrim

Keith Pilgrim
Owner / Winemaker



VINEYARD

Terra Blanca Estate Vineyard, Red Mountain
Salmon Safe Certified

GROWING CONDITIONS

2018 started with bud break a week or so late in mid-April, but then took off like a rocket, driven by a very warm May and June. Even with the slightly delayed bud break, the vines were ahead of any other year heading into the middle of June. Heat units were tracking ahead of 2015, and even though the month of July was warm (just shy of record-setting), it wasn't quite enough to keep pace. With the early warmth of the growing season and the very fast early development of the vines, we were starting to plan for harvest potentially starting as early as mid-August.

For the third time in the past seven years, we had forest fires throughout the western United States. As in 2012 and 2017, the smoke density in 2018 was luckily far below the density to be of concern for smoke taint on the grapes at Red Mountain and our other Yakima Valley vineyards. The thick veil of smoke was very effective at blocking the sunlight, impairing the photosynthesis of the grape plants, and thereby delaying the ripening. In the end we were left with a slightly late start to harvest in the second week of September. Harvest was completed in the third week of October, resulting in a slightly more compacted harvest season, with the reds all harvested within a five-week window.

HARVEST

Average Brix at Harvest - 23.1° Brix
Average pH - 3.17
Average Titratable Acidity - 0.784g/100mL

WINEMAKING

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

BOTTLE

Alcohol by Volume - 13.5%
pH - 3.09
Titratable Acidity - 0.803g/100mL
Residual Sugar - 0.36%
Production - 2,985 cases