

# TERRA BLANCA

WINERY & ESTATE VINEYARD

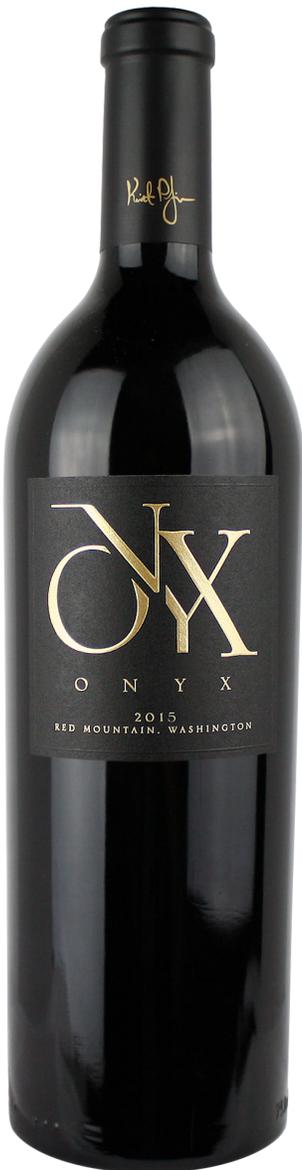
## 2015 ONYX

65% CABERNET SAUVIGNON | 28% MERLOT | 3% PETIT VERDOT | 3% CABERNET FRANC | 1% MALBEC

### NOTES

“Our 2015 Onyx beautifully shows the power and grace of Red Mountain with the concentrated fruit typical of warmer growing seasons. The 2015 Onyx lifts out of the glass with fragrances of fresh raspberries and strawberries and notes of rose petal, violet and pencil shavings. On the palate, the 2015 Onyx shows a concentration of cherry, plum, and dark cherry that leads to the core black fruit flavors of blackberry and cassis. The supurbly balanced finish allows these darker fruits to extend the palate while presenting hints of dark chocolate as the flavors seem to continue endlessly.” 

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 - 25.5° Brix  
Average pH - 3.70  
Average Titratable Acidity - 0.500g/100mL

### WINEMAKING

Fermentation was conducted in both open and closed tanks, often with an extended cold soak prior to start of alcoholic fermentation. The wines were fermented with a variety of native and inoculated yeasts, often with multiple yeast types. Extended maceration at the end of alcoholic fermentation allowed extraction of finer grained more stable tannins. The wines were aged for up to 32 months in French oak barrels, 91% new.

### BOTTLE

Alcohol by Volume - 13.5%  
pH - 3.77  
Titratable Acidity - 0.558g/100ml  
Production - 584 cases