

# TERRA BLANCA

*Signature Series*

## 2015 SIGNATURE SERIES BLOCK 8 SYRAH

*98% Syrah | 2% Viognier*

### NOTES

“Our 2015 Block 8 Syrah bursts with aromas and flavors of smoke, tobacco, leather, and bacon, with an intense core of wild blueberry for which Cote Rotie-style wines are renown. The resulting wine is dense and bold but has a sophistication and complexity unheard of in new world Syrahs.”

*- 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 - 25.7° Brix

Average pH - 3.75

Average Titratable Acidity - 0.500g/100ml

### WINEMAKING

Fermentation in open tanks with hand punch-downs of the cap gives the resulting wine massive structure. Using a variety of yeast types adds subtle complexities. Twenty four months of maturation in French oak barrels (81% new) concentrates, refines, and polishes the wine. Over a year of bottle aging prior to release allowed the wine to show a powerful refined elegance showcasing our Red Mountain estate vineyard.

### BOTTLE

Alcohol by Volume - 13.5%

pH - 3.78

Titrateable Acidity - 0.578g/100ml

Production - 538 cases