

TERRA BLANCA

Signature Series

2022 SIGNATURE SERIES ALBARIÑO

100% Albariño

NOTES

“Our 2022 Signature Series Albariño originates from a small vineyard on a steep east-facing slope less than a half mile from our estate. Aromas of citrus, honeysuckle and nectarine lead to flavors of apricot, honeydew melon, and pear with a backbone of lemon, grapefruit and orange. The refreshingly bright acidity leaves a lingering clean finish that leaves you wanting more. Pair with cheeses, white meat dishes, and seafood such as fish tacos, seafood pasta, shrimp, or ceviche for a truly memorable meal.”

Keith Pilgrim
Owner / Winemaker

- Keith Pilgrim



VINEYARD

Yakima Valley

GROWING CONDITIONS

From starting harvest with Chardonnay on September 27th, nearly a month later than 2021, and not beginning harvest on Merlot (the first red grape out of the vineyard) until October 15th, the month of October was non-stop action in 2022 on Red Mountain! We picked and crushed the entire collection of red grapes from our estate vineyard in just three weeks (whew). After an amazing long, warm fall, our fruit was given plenty of time for all of the grapes to mature, even after the cooler start to the growing season this spring, and the unusual number of very hot days over the summer (which actually slowed the ripening process).

The long hang time the fall contributed to the length, depth and amazing dark fruit flavors we are seeing on the resulting red wines. I do see this vintage as being one of the best we have seen from our Red Mountain estate, so we are very excited about the wines to come. October started out in the upper 70s for high temperatures and made a turn to cooler fall weather later in the month. With such a late start to harvest, there was no typical break between the varieties. It felt more like a race (a sprint, not a marathon this time) to get all the fruit picked and into tanks. We love the flavors in the fruit of this vintage.

HARVEST

Average Brix at Harvest - 23.0° Brix

Average pH - 3.23

Average Titratable Acidity - 0.713g/100ml

WINEMAKING

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

BOTTLE

Alcohol by Volume - 13.5%

pH - 3.39

Titrateable Acidity - 0.695g/100ml

Production - 1,875 cases