

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2013 MERLOT

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Harmonious, seductive aromas of red cherries, ripe blackcurrant, hints of floral, violets, exotic spices mingle delicately with rich, melting dark chocolate. The mouthfeel is so wonderfully plush, with silky tannins, appetite encouraging acidity and an impressively restrained minerality. Rich and concentrated, this expansive merlot finishes with a smooth, refined elegance.

— *Jean-François Pellet, Winemaker*

THE 2013 VINTAGE

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop - our thermometers rose over 100° quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, with the cooler temperatures allowing us to finish right on schedule at the end of October.



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.
Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	78% Merlot, 13% Cabernet Franc, 9% Malbec
Vineyard(s):	48% Seven Hills Vineyard, 45% Pepper Bridge, 7% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 62% neutral oak, 38% new oak
Time in Barrels:	17 months
Harvest Dates:	September 11 through October 11, 2013
Alcohol:	14.7% by volume
Total Production:	1,306 9-liter cases and 20 cases of magnums
Bottling Date:	March 16, 2015
Release Date:	Fall 2014