



PEPPER BRIDGE WINERY

2005 Reserve Walla Walla Valley

Winemaker Notes

This generous, richly textured and smooth wine is crafted around copious dark fruit flavors. Black cherries, black currants, blueberries, spices, cloves, nuances of chocolate can be detected in this very complex aroma. This expansive wine offers an incredible blend of power and finesse with a long and persistent finish.

The 2005 Vintage

The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

The 2005 vintage started off as a big challenge because the previous year had been a freeze year with very little fruit to harvest. We spent extra time pruning, shoot thinning and crop thinning to make sure the fruit came back evenly. Mother Nature provided us with a classic wine-growing season, with plenty of heat units to fully ripen the grapes. Bud break started around the third week in April. The weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development.

–Jean-François Pellet, Winemaker



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	55% Cabernet Sauvignon, 34% Merlot, 6% Malbec, 5% Petit Verdot
Vineyard(s):	55% Pepper Bridge Vineyard, 45% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Time in Barrels:	22 months
Brix at Harvest:	25.8
Total Acidity:	0.58 g/ml
pH:	3.72
Finished Alcohol:	13.9% by volume
Total Production:	310 (9-liter cases)
Bottling Date:	July 17, 2007
Release Date:	November 7, 2008