



PEPPER BRIDGE WINERY

2005 Merlot Walla Walla Valley

Winemaker Notes:

Our 2005 Merlot is a lustrous, dark-ruby color with a lovely perfume of red and black currants, cream of cassis, pain grille, pencil lead, Asian spices and wild berries. On the palate, it is a rich, layered, velvety-textured wine with complex flavors of spicy ripe black fruit, earth, and cedar. This wine has a great sense of place, beautifully balanced with a terrific, long finish.

- Jean-François Pellet, Winemaker

The 2005 Vintage

The 2005 vintage started off as a big challenge because the previous year had been a freeze year with very little fruit to harvest. I was somewhat anxious and worried about how the vines would come back. We spent extra effort pruning, shoot thinning and crop thinning to make sure the fruit came back evenly.

Mother Nature provided us with a classic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then 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. The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Wine Specifics:

Varietal(s):	86% Merlot, 9% Cabernet Sauvignon, 5% Malbec
Vineyard(s):	56% Pepper Bridge Vineyard, 44% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 54% new oak, 46% used oak
Time in Barrels:	18 months
Harvest Date(s):	September 19 through October 6, 2005
Brix at Harvest:	25.3
Total Acidity:	0.55 g/ml
pH:	3.72
Finished Alcohol:	13.9% by volume
Total Production:	1,351 (9-liter cases) and 30 cases of magnums
Bottling Date:	April 13, 2007
Release Date:	December 1, 2007

