



# PEPPER BRIDGE WINERY

## 2007 Merlot Walla Walla Valley

### Winemaker Notes

Densely packed, luscious flavors of ripe raspberries, currants, and Italian plums explode in the palate of our 2007 Merlot. Hints of cinnamon and flower petals mingle with touches of dark chocolate. Rich, layered and concentrated, this plush Merlot finishes with a core of dark red fruits and a long, persistent, velvety texture.

- Jean-François Pellet, Winemaker

### The 2007 Vintage

The 2007 vintage reminded us a lot of 2005, which we considered a classic Washington vintage. 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 2007 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.



100% Estate  
Sustainably Farmed

### Wine Specifics

Varietal(s):	89% Merlot, 4% Malbec, 4% Cabernet Franc, 3% Cabernet Sauvignon
Vineyard(s):	55% Pepper Bridge Vineyard, 45% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 47% new oak, 53% used oak
Time in Barrels:	18 months
Harvest Date(s):	September 13 through October 2, 2007
Brix at Harvest:	25.8
Total Acidity:	0.62 g/ml
pH:	3.68
Finished Alcohol:	14.1% by volume
Total Production:	1,554 cases (9L) & 30 cases of magnums
Bottling Date:	March 23-24, 2009
Anticipated Release Date:	December 4, 2009