



PEPPER BRIDGE WINERY

2001 Merlot Walla Walla Valley

Winemaker Notes:

How do you describe a wine that pulls at your senses, questioning and questioning the nose and tempting you with a smooth, full-bodied mouthfeel on your palate? This is a good puzzle and one we hope you'll enjoy solving.

It's said that a good wine praises itself, and we definitely feel this clearly describes our 2001 Merlot. We achieved exactly the style of wine we wanted with the 2001 Merlot, and one surprise is the addition of 2% of Malbec, a Bordeaux varietal that gives this vintage another layer of flavor and complexity. As winemakers, we have to work within the boundaries of our vineyard, terroir and Mother Nature. Each year we continue to broaden our knowledge of our estate vineyards, and this allows us to produce ultra-premium, elegant wines. The 2001 Merlot is a truly intriguing vintage that showcases our estate vineyards.

Our 2001 Merlot is rich, round, layered with earthy cherry, floral and wild berries. Hints of violets, roasted coffee, spices and leather weave through the harmonious finish. This wine is elegant with a firmly sculpted framework of acid and polished tannins that goes for a long ride on your palate. It was aged 18 months in 64% new French Oak.

- Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	93% Merlot, 5% Cabernet Sauvignon, 2% Malbec
Vineyard(s):	53% Pepper Bridge Vineyard, 47% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	64% New Oak, 36% Used Oak 98% French Oak, 2% American Oak
Harvest Date(s):	September 11 through September 25, 2001
Brix at Harvest:	24.9
Total Acidity:	0.58 g/ml
pH:	3.67
Finished Alcohol:	13.9 % Vol.
Total Production:	999 9-liter cases and 30 cases of magnums
Bottling Date:	April 15, 2003
Release Date:	December 1, 2003

