



PEPPER BRIDGE WINERY

2002 Merlot Walla Walla Valley

Winemaker Notes:

Our 2002 Merlot is remarkably rich, plush, dense and concentrated. Intense black cherry, Italian plum, floral and dusky spice flavors mingle with touches of coffee, licorice, herb and earth scents. Full of flavor and body, this Merlot goes the distance with a long, elegant, persistent finish.

- Jean-François Pellet, Winemaker

The 2002 Vintage:

In 2002, Mother Nature smiled upon the Walla Walla Valley, blessing it with yet another – its fifth consecutive – exceptional growing season. Virtually no rain fell between June and September, and the weather remained warm but not too hot. Most days, the temperature ranged in the mid to high 90s, and very few days reached above 100 degrees. This warm, dry weather facilitated uniform veraison, growth and ripening of the clusters. In our vineyards, grapes of all varieties ripened evenly and completely, culminating in a bountiful harvest of premium fruit.

Our wines from this vintage are characterized by a warm, smooth tannin structure and pleasantly ripe, concentrated fruit flavors with an intense, brilliant color.

Wine Specifics:

Varietal(s):	89% Merlot, 7% Cabernet Sauvignon, 4% Malbec
Vineyard(s):	62% Pepper Bridge Vineyard, 38% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	66% New Oak, 34% Used Oak 98% French Oak, 2% American Oak
Time in Barrels:	18 Months
Harvest Date(s):	September 7 through September 16, 2002
Brix at Harvest:	24.9
Total Acidity:	0.57 g/ml
pH:	3.74
Finished Alcohol:	13.9 % Vol.
Total Production:	1038 9-liter cases and 50 cases of magnums
Bottling Date:	April 15, 2004
Release Date:	December 1, 2004

