



PEPPER BRIDGE WINERY

2003 Cabernet Sauvignon Walla Walla Valley

Winemaker Notes:

Our 2003 Cabernet Sauvignon offers intense aromas of dark berry and chocolate with the right hint of mineral and a spicy, smoky, cedar character. This full-bodied wine has a smooth and silky mouthfeel, saturated with bright flavors of dried cherries, boysenberries and black plums. A touch of thyme and cassis adds to the complexity. The wonderful texture lingers gracefully and begs you to take another sip.

- Jean-François Pellet, Winemaker

The 2003 Vintage

Although the Walla Walla Valley's 2003 growing season was one of the warmest and driest in the past decade, our estate-vineyard grapes thrived. During the long, warm days, the grapes savored the sun and ripened to ideal sugar levels. Cool nights locked in the perfect amount of acidity, creating well-balanced flavors. Our wines from this vintage are expressive and concentrated with silky tannins.

Wine Specifics:

Varietal(s):	95.5% Cabernet Sauvignon, 2.3 % Merlot, 2.2% Malbec
Vineyard(s):	63.8% Seven Hills Vineyard, 36.2% Pepper Bridge Vineyard
Appellation:	Walla Walla Valley
Oak Program	67% new oak, 33% used oak 100% French oak
Time in Barrels:	22 months
Harvest Date(s):	September 3 through October 8, 2003
Brix at Harvest:	25.3
Total Acidity:	0.57 g/ml
pH:	3.75
Finished Alcohol:	13.9% by volume
Total Production:	3,142 9-liter cases and 100 cases of magnums
Bottling Date:	July 25 and 26, 2005
Release Date:	Summer 2006
Suggested Retail Price:	\$50.00

