



# PEPPER BRIDGE WINERY

## 2004 Cabernet Sauvignon Columbia Valley

### Winemaker Notes:

Our 2004 Cabernet Sauvignon is juicy, supple and silky, filled with ripe black fruit flavors. The dark berries and cherries lead into a smooth, licorice finish. The oak is well integrated, lending chocolate notes and a lick of smokiness and spice. Even though this wine was not made with grapes from our estate vineyards, I believe that we were able to maintain our winemaking style, which is balance and elegance.

*- Jean-François Pellet, Winemaker*

### The 2004 Vintage

There's no way we can deny that the 2004 vintage was challenging. Mother Nature brought us a couple of frigid arctic fronts, which froze many of our vines and prevented them from producing fruit this year. We are fortunate to have friends across the state of Washington who gave us access to some of their best blocks of grapes. I put many miles on my car driving to these vineyards to gain an understanding of them and to monitor the grapes' progress. Ultimately, what began as a problem turned into an exciting opportunity. Our wines from the 2004 vintage deliver the characteristically elegant complexity and super-long finish for which Pepper Bridge wines are known.

### Wine Specifics:

Varietal(s):	85% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc, 3% Malbec
Vineyard(s):	42% Cold Creek, 30% Canoe Ridge, 28% Weinbau
Appellation:	Columbia Valley
Oak Program:	62% new oak, 38% used oak 100% French oak
Time in Barrels:	21 months
Harvest Date(s):	September 3 through October 15, 2004
Brix at Harvest:	25.6
Total Acidity:	0.58 g/ml
pH:	3.74
Finished Alcohol:	13.9% by volume
Total Production:	1,790 9-liter cases and 60 cases of magnums
Bottling Date:	July 24-25, 2006
Release Date:	May 1, 2007
Suggested Retail Price:	\$50.00

