



PEPPER BRIDGE WINERY

2004 Merlot Columbia Valley

Winemaker Notes:

Our 2004 Merlot is bright, featuring clean and luscious flavors of wild black cherries and dark plums with intriguing notes of whipped chocolate mousse, exotic spices and earth. Rich, layered and concentrated, this plush Merlot finishes with a smooth, refined 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):	90% Merlot, 7% Cabernet Sauvignon, 3% Malbec
Vineyard(s):	48 % Weinbau, 32% Canoe Ridge, 15% Del Rio, 5% Cold Creek
Appellation:	100% Columbia Valley
Oak Program:	58% New Oak, 42% Used Oak 100% French Oak
Time in Barrels:	18 Months
Harvest Date(s):	September 3 through September 17, 2004
Brix at Harvest:	25.2
Total Acidity:	0.56 g/ml
pH:	3.73
Finished Alcohol:	13.9% by volume
Total Production:	891 (9-liter cases) and 30 cases of magnums
Bottling Date:	April 14, 2006
Release Date:	December 2006
Suggested Retail Price:	\$45.00

