



2005 Pepper Bridge Vineyard

Walla Walla Valley

Winemaker Notes

Our goal with the vineyard program is to showcase the character of each estate vineyard. The Pepper Bridge Vineyard sits in the middle of the Walla Walla Valley with an annual rainfall of 12 inches. This generous, richly textured and smooth wine is crafted around copious dark fruit flavors. Black cherries, black currant, blueberries, spices, cloves, and nuances of chocolate can be detected in this very complex aroma. This expansive wine offers an incredible blend of power and finesse with a long and persistent finish.

- Jean-François Pellet, Winemaker

The 2005 Vintage

The 2005 vintage started off as a big challenge because the previous year has been a freeze year with very little fruit to harvest. I was somewhat anxious and worried about how the vines would come back. We spent extra effort pruning, shoot thinning and crop thinning to make sure the fruit came back evenly.

Mother Nature provided us with a classic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	55% Cabernet Sauvignon, 39% Merlot 3% Malbec, 3% Petit Verdot
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 55% new oak, 45% used oak
Time in Barrels:	22 months
Harvest Date(s):	September 24 through October 25, 2005
Brix at Harvest:	25.8
Total Acidity:	0.58 g/ml
pH:	3.75
Finished Alcohol:	13.9% by volume
Total Production:	400 cases (9L)
Bottling Date:	July 17, 2007
Release Date:	June, 2008