



2006 Pepper Bridge Vineyard

Walla Walla Valley

Winemaker Notes

Scents of black cherries, black currants, blueberries, spices, cloves, and nuances of chocolate form a quite complex aroma. This generous, richly textured yet smooth wine is crafted around copious dark fruit flavors. A long and persistent finish completes this powerful and expansive wine with a touch of finesse.

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 and has an annual rainfall of 12 inches.

- Jean-François Pellet, Winemaker

The 2006 Vintage

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. 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. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	60% Merlot, 30% Cabernet Sauvignon 5% Malbec, 5% Petit Verdot
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 51% new oak, 49% used oak
Time in Barrels:	22 months
Harvest Date(s):	September 20 through October 14, 2006
Brix at Harvest:	25.9
Total Acidity:	0.57 g/ml
pH:	3.75
Finished Alcohol:	14.1% by volume
Total Production:	447 cases (9L)
Bottling Date:	July 16, 2008
Release Date:	May 18, 2009