



## 2007 Pepper Bridge Vineyard

### Walla Walla Valley

#### Winemaker Notes

Layered aromas of spices, cedar, and sage mix with scents of dark fruits and graphite. Complex yet integrated and balanced, this wine delivers a supple mouthfeel with seamless, velvety tannins. Flavors of blackberries, currants, plums and dark cherries lead to a long, lingering finish with nuances of dark chocolate and exotic spices.

— Jean-François Pellet, Winemaker

#### The 2007 Vintage

The 2007 vintage reminded us a lot of 2005, which we considered a classic Washington vintage. 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 2007 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

#### Wine Specifics

Varietal(s):	48% Merlot, 44% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak; 53% used oak, 47% new oak
Time in Barrels:	20 months
Harvest Date(s):	September 11 through October 24, 2007
Brix at Harvest:	25.9
Total Acidity:	0.58 g/ml
pH:	3.80
Finished Alcohol:	14.1% by volume
Total Production:	535 9-liter cases
Bottling Date:	July 10, 2009
Release Date:	April 30, 2010



100% Estate  
Sustainably Farmed