

2008 Pepper Bridge Vineyard

Walla Walla Valley

Winemaker Notes

Aromas of smoke and dark cherry cola intermix with notes of dusty brambles, and ripe blackberries. Nuances of violets, toasted vanilla and gravel pave the way for rich flavors of black currants, dried plum, Bing cherries and exotic spices. Firm tannins lead to revitalizing acidity in the lengthy finish. Harmonious and balanced, this complex wine offers layers upon layers of tastes and scents.

- Jean-François Pellet, Winemaker

The 2008 Vintage

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.



100% Estate

Sustainably Farmed

Wine Specifics

Varietal(s):	35% Cabernet Sauvignon, 55% Merlot, 5% Malbec, 5% Petit Verdot
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 52% used oak, 48% new oak
Time in Barrels:	20 months
Harvest Date(s):	September 16 through October 9, 2008
Brix at Harvest:	25.9
Total Acidity:	0.59 g/ml
pH:	3.81
Finished Alcohol:	14.1% by volume
Total Production:	476 cases (9L)
Bottling Date:	June 17, 2010
Release Date:	May 23, 2011