

2010 PEPPER BRIDGE VINEYARD

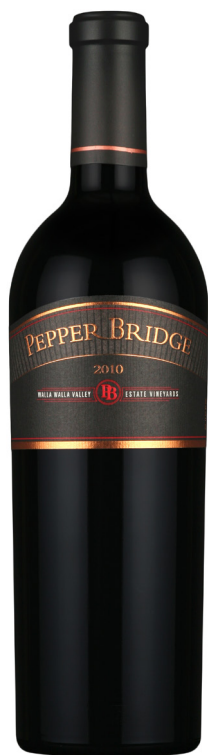
WALLA WALLA VALLEY

Deep, brooding aromas of black cherries and plums meld seamlessly with accents of crushed stone, sweet-smelling brambles, and dusty cedar. It dances on the palate, offering concentrated and integrated flavors of blackberries and spice served with a twist of orange peel. This shining selection from our namesake vineyard seduces you with its texture and acidity, finishes smooth, and delivers amazing length.

— *Jean-François Pellet, Winemaker*

THE 2010 VINTAGE

Bud break started more than two weeks early at the beginning of April. Then the weather cooled down significantly, and we were two weeks behind typical growing patterns by mid-June. Due to the poor weather during bloom, our berry counts per cluster were reduced significantly, which meant a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up anywhere from 1.25 to 2 tons per acre. This was somehow a blessing. Despite the cool summer (only two days above 100 degrees), we were able to ripen each block perfectly. Wines from the 2010 vintage show vibrant flavors, bright acidity and exceptional balance.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	51% Merlot, 37% Cabernet Sauvignon, 10% Malbec 2% Petit Verdot
Vineyard(s):	100% Pepper Bridge
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 46% new, 54% used
Time in Barrels:	18 months
Harvest Dates:	September 30 - October 23, 2010
Alcohol:	14.5% by volume
Total Production:	430 cases (9L)
Bottling Date:	May 23, 2012
Release Date:	May 3, 2013