

2011 PEPPER BRIDGE VINEYARD

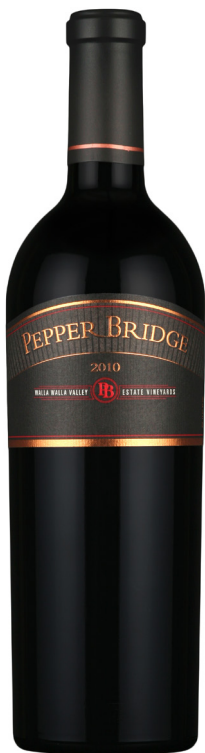
WALLA WALLA VALLEY

This estate vineyard characteristically lends nuances of spice and dark fruit to the grapes grown here, with the 2011 vintage being no exception. Black cherries and berries integrate with espresso, lavender, and sage. Supple and rounded, the generous mid-palate of this wine offers subtle acidity and minerality that slowly give way to a gentle and lingering finish.

— Jean-François Pellet, Winemaker

THE 2010 VINTAGE

From beginning to end, this was a cool year. The Walla Walla Valley experienced no 100° days for the first time in well over a decade. Despite the cooler weather, our vineyards were still able to reach full ripening, with harvest occurring approximately three weeks late. The longer hang time led to layered, nuanced flavors with vibrancy and natural balance.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	77% Merlot, 23% Cabernet Sauvignon
Vineyard(s):	100% Pepper Bridge
Viticulture:	100% estate: Certified Sustainable and Salmon Safe
Appellation:	100% Walla Walla Valley
Oak Program:	17 months in 100% French oak: 24% new, 76% used
Harvest Dates:	October 24 - 29, 2011
Total Production:	411 cases (9L)
Alcohol:	13.9% by volume
Bottling	Date: March 7, 2013
Release Date:	May 2014