

2012 PEPPER BRIDGE VINEYARD

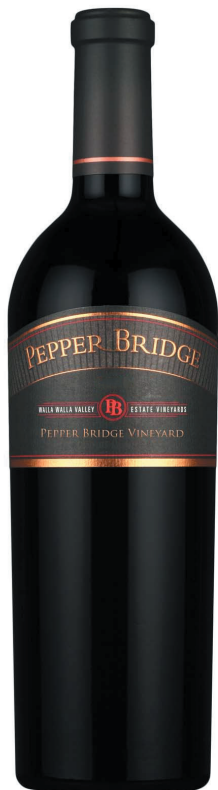
WALLA WALLA VALLEY

Our goal with the vineyard-designated program is to showcase the uniqueness of each of our vineyards. Pepper Bridge soils yield a masculine side to our wines: power and structure with a long, persistent finish. The 2012 Pepper Bridge Vineyard is rich and complex with a bouquet of red plums, floral accents, candied black and red raspberries, and barrel spices. On the palate, it is supple with lush texture and fine depth.

— *Jean-François Pellet, Winemaker*

THE 2012 VINTAGE

Spring brought us more precipitation than usual, followed by a hot, dry summer. We experienced plenty of warm days without it being overly hot. Since WSU began recording heat units, the 2012 vintage was right on track with a “perfect average.” The wines of this vintage show beautiful characteristics of fruit ripeness while remaining elegant and balanced.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	35% Cabernet Sauvignon, 35% Merlot, 28% Malbec, 2% Petit Verdot
Vineyard(s):	100% Pepper Bridge
Appellation:	100% Walla Walla Valley
Oak Program:	18 months in 100% French oak: 41% new, 59% neutral
Harvest Dates:	October 1 - 20, 2012
Total Production:	411 cases (9L)
Alcohol:	14.6% by volume
Bottling Date:	May 29, 2014
Release Date:	May 2015