

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2013 PEPPER BRIDGE VINEYARD

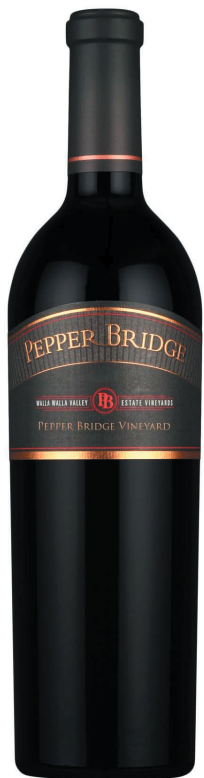
WALLA WALLA VALLEY

Historically, the Pepper Bridge Vineyard is defined by pure structure and brawn and the 2013 vintage follows that path. Aromas of black plum and blackberry interweave with cedar, lilac, and hints of vanilla bean. This wine dances on the palate with bracing acidity and red fruit notes of currant and cherry and finishes with straight power and finesse.

— Jean-François Pellet, Winemaker

THE 2013 VINTAGE

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop - our thermometers rose over 100° quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around this same time, with the cooler temperatures allowing us to finish right on schedule at the end of October. ripeness while remaining elegant and balanced.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	50% Merlot, 25% Cabernet Sauvignon, 25% Malbec
Vineyard(s):	100% Pepper Bridge
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 41% new, 59% neutral
Time in Barrels:	17 months
Harvest Dates:	September 9 - October 8, 2013
Alcohol:	14.4% by volume
Total Production:	425 cases (9L)
Bottling Date:	March 29th, 2015
Release Date:	Spring 2016