

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

# 2015 SAUVIGNON BLANC

## WALLA WALLA VALLEY

Our 2015 Sauvignon Blanc is reminiscent of a tropical paradise. It features a bouquet of passion fruit, mango, and guava, which is given depth by aromas of white peach, honeydew melon, and fresh cut grass. On the palate, the lush aromatics are brightened by flavors of lemon and lime which allude to secondary notes of wet stones and flint. This food-friendly wine showcases beautiful levels of acidity and minerality with a mouthwatering, lingering finish.

— Jean-François Pellet, Winemaker

### THE 2015 VINTAGE

The 2015 growing season is the latest in a trend of being the warmest on record for our valley. Bud break occurred at the end of March, which is about a week earlier than usual. High temperatures peaked at the end of June and were steady throughout the course of the summer. A cooling trend arrived as the grapes began to go through veraison, allowing them to ripen perfectly. For the first time ever, harvest began in August and was followed by optimal weather patterns for the remainder of the year.



### VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.  
Founding member of VINEA.

### WINE SPECIFICS

Varietal(s):	100% Sauvignon Blanc
Vineyard(s):	37% Les Collines, 63% Seven Hills
Appellation:	100% Walla Walla Valley
Oak Program:	60% Neutral French Oak, 40% Concrete Egg
Harvest Dates:	August 24-25, 2015
Alcohol:	13.9% by volume
Total Production:	193 cases (9L)
Bottling Date:	February 15, 2016
Release Date:	June 2016