

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2016 SAUVIGNON BLANC

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Rich aromas of tropical fruit, white peach, ripe apricot, and passion fruit abound in this vintage. White flowers give way to a flinty minerality on the finish. A lush mouthfeel shows off rich textures and bright tropical notes of pineapple and peaches. The minerality gives way to dazzling acidity that sweeps through to finish crisp and clean.

— *Jean-François Pellet, Winemaker*

THE 2016 VINTAGE

The 2016 vintage was full of surprises, starting with the warmest April on record. Bud break happened two weeks early at the beginning of April with increasing temperatures and maturation through May and June. Temperatures peaked in early June, followed by rains in July that brought cooler weather. This allowed the vineyards to slow down and pushed harvest closer to average pick times. With the warm start and long cool finish, picking started in late August and finished by mid-October, just before a long spell of rain. The cool summer months resulted in beautiful aromatics and elegant mouthfeel that are the key elements of wines from the Walla Walla Valley



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.
Founding member of VINEA.

WINE SPECIFICS

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| Varietal(s): | 92% Sauvignon Blanc, 8% Sémillon |
| Vineyard(s): | 69% Les Collines, 31% Seven Hills East |
| Appellation: | 100% Walla Walla Valley |
| Oak Program: | 70% Neutral French Oak, 30% Concrete Egg |
| Harvest Dates: | August 26 - September 13, 2016 |
| Alcohol: | 13.9% by volume |
| Total Production: | 320 cases (12 x 750ml) |
| Bottling Date: | February 14, 2017 |
| Release Date: | Spring 2017 |