

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2012 CABERNET SAUVIGNON

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Our 2012 Cabernet Sauvignon starts with inviting aromas of dark fruit, ripe currant, spice, dried herb, crushed rock, cedar, and loamy earth. This beautifully crafted wine combines power with finesse, serving up layers of dense blackberry, ripe plum, mineral, mocha, graphite and chocolate flavors that are full-throttled and focused, with a churning base of smooth tannins which yield a wonderfully elegant and persistent finish.

— *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):	76% Cabernet Sauvignon, 9% Merlot, 7% Cabernet Franc, 4% Malbec and 4% Petit Verdot
Vineyard(s):	57% Seven Hills, 24% Pepper Bridge, 19% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 43% new, 57% neutral
Time in Barrels:	18 months
Harvest Dates:	September 19 - October 20, 2012
Alcohol:	14.6% by volume
Total Production:	2,394 cases (9L) + large formats
Bottling Date:	May 28 - 29, 2014
Release Date:	May 2015