



2012 TRINE

WALLA WALLA VALLEY

Since the inception of this Bordeaux-style blend, our 2012 vintage is the first in which Cabernet Franc is its predominant varietal. The aromatics show elevated tones of red fruit and fresh crushed berries with hints of rose petal and oak, followed closely with underlying layers of earth and graphite. The mouthfeel is concentrated but extremely refined and elegant, showcasing notes of Bing cherry and ripe plum on the palate. Enjoyable now; this wine will age gracefully for years to come.

— Jean-François Pellet, Winemaker

'TRINE' DEFINED

The word 'trine' (it rhymes with 'wine') is defined as a close group of three, and this wine pays homage to the families of Pepper Bridge: the McKibbens, Goffs, and Pellets. As with our Cabernet Sauvignon and Merlot, Trine showcases the best of our Walla Walla Valley estate vineyards. However, it allows Winemaker Jean-François Pellet more freedom of expression since it is a creative blend rather than a varietal-based wine. Each vintage will contain a unique combination of Bordeaux's traditional five red grapes.

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):	37% Cabernet Franc, 27% Cabernet Sauvignon, 23% Merlot, 7% Malbec and 6% Petit Verdot
Vineyard(s):	57% Seven Hills, 30% Octave, 13% Pepper Bridge
Viticulture:	100% estate: Certified Sustainable and Salmon Safe
Appellation:	100% Walla Walla Valley
Oak Program:	17 months in 100% French oak: 34% new, 66% used
Harvest Dates:	September 19 - October 20, 2012
Total Production:	711 cases (9L): large formats available
Alcohol:	14.6% by volume
Bottling Date:	May 28 - 29, 2014
Release Date:	May 2015