

# 2015 PEPPER BRIDGE VINEYARD

WALLA WALLA VALLEY

Black and blue fruit are interwoven with touches of bramble and cedar in this expressive vintage. Delicate notes of violet and chocolate covered cherries add depth to the aroma. On the palate, fresh plumb and tart cherry are center stage with black tea, cocoa powder, and black pepper rounding out the flavors. The tannins in this powerful blend are ever present but seamless, making this vintage a real crowd pleaser.

— 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):	46% Merlot, 31% Malbec, 23% Cabernet Sauvignon
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 61% neutral, 39% new
Harvest Dates:	September 19 - October 15, 2015
Alcohol:	14.5% by volume
Total Production:	532 cases (12 x 750ml)
Bottling Date:	June 2, 2017
Release Date:	Spring 2018