

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2016 PEPPER BRIDGE VINEYARD

WALLA WALLA VALLEY

The initial aroma is rich with dark plum skin, black cherry, brambles and a hint of dark chocolate. Seductive notes of cedar and purple lilacs mix with mint and slate undertones. The palate is dense and full of dark fruits and pepper. Silky tannins and striking acidity provide this vintage with a surprising and enjoyably bright finish.

— 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

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