

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2017 SEVEN HILLS VINEYARD

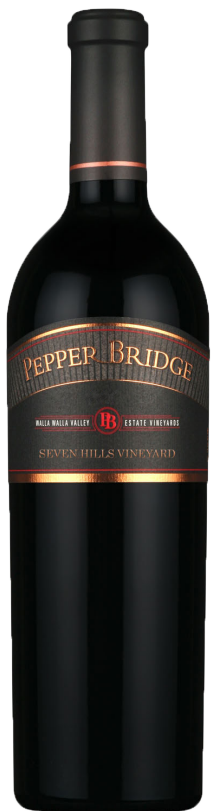
WALLA WALLA VALLEY

Prominent aromatics of cassis, sage, and baking spice mingle with hints of cocoa and minerality reminiscent of a fresh desert rain. The palate bright with notes of raspberry and dark chocolate covered cranberry. The subtle spiciness of cigar box hints at refined oak and a wonderful acid/tannin balance leads to a fine-tuned finish.

— Jean-François Pellet, Winemaker

THE 2017 VINTAGE

2017 started out cold. Three arctic fronts rolled in, the last one bringing with it temperatures dipping to -10 in the coldest areas. Spring continued colder and wetter than normal, which actually benefited the vines by giving them time to repair tissue damage from the winter cold. By the beginning of June, temperatures warmed nicely but never got too hot. There were only a handful of days that flirted with 100 degrees. The first week of August was slated for above 100 degree days but was saved by a haze that kept temperatures at least 10 degrees cooler. Pick times were right on track and resulted in normal crop size. In terms of quality and flavor, 2017 was a very good year indeed.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	55% Cabernet Sauvignon, 19% Cabernet Franc, 11% Merlot, 11% Malbec, 4% Petit Verdot
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak: 42% new, 58% Neutral
Harvest Dates:	September 15 - October 13, 2017
Alcohol:	14.5% by volume
Total Production:	572 cases
Bottling Date:	April 2nd, 2019
Release Date:	Fall 2019