



PEPPER BRIDGE WINERY

2001 Cabernet Sauvignon Walla Walla Valley

Winemaker Notes:

Our 2001 Cabernet Sauvignon is a truly intriguing vintage that showcases the premium fruit grown in our estate vineyards. We have continued to push ourselves to better understand our vineyards and Mother Nature in order to produce a unique expression of the terroir. We believe the endeavor has been worthwhile; this 2001 vintage has a beautifully integrated, complex personality that is worth getting to know.

The wine is dark, deliciously complex, rich and polished. It is loaded with layers of spicy and earthy currant, blackberry, pencil lead, mocha and cedary flavors, with a hint of anise, sage, herb and leather. It finishes with ripe, textured and well-integrated tannins.

Jean-François Pellet, Winemaker

The 2001 Vintage:

The 2001 vintage year was unusual in that nothing unusual happened: Walla Walla experienced average temperatures and rainfall during the growing season, and the grapes matured beautifully without any troubles from Mother Nature.

Wine Specifics:

Varietal(s):	97.7% Cabernet Sauvignon, 2.3% Merlot
Vineyard(s):	51.9% Pepper Bridge Vineyard, 48.1% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	72% New Oak, 28% Used Oak 98% French Oak, 2% American Oak
Time in Barrels:	22 Months
Harvest Date:	September 11 through October 5, 2001
Brix at Harvest:	25.1
Total Acidity:	.590 g/ml
pH:	3.72
Finished Alcohol:	13.9 % Vol.
Total Production:	2,883 9-liter cases and 96 cases of magnums
Bottling Date:	August 8-9, 2003
Release Date:	May 1, 2004

