



2008 Trine

Walla Walla Valley

Winemaker Notes

Integrated aromas of coffee, mocha, dark mixed fruits, exotic spices and a soft smokiness introduce this bold yet refined wine. Flavors of Bing cherries, black plums, and chocolate mousse with a hint of vanilla seamlessly layer on the palate. Lingering in the background are very pleasant notes of wildflowers and dusty gravel.

- Jean-François Pellet, Winemaker

Trine Defined

The word "trine" 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 a creative blend rather than varietal-based wine. Each vintage will contain a unique combination of Bordeaux's traditional five red grapes.

The 2008 Vintage

The 2008 growing season had a mind of its own. The vines starting blooming late, but ended up ripening early. Because of the compressed season, we had to work a little harder to tend our vines properly. Nonetheless, we were thrilled with the outcome. The 2008 vintage displays very supple fruit flavors, perfectly balanced with crisp acidity.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	44% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc, 8% Malbec, 2% Petit Verdot
Vineyard(s):	52% Seven Hills, 48% Pepper Bridge
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 48% new oak, 52% used oak
Time in Barrels:	20 months
Harvest Date(s):	September 16 through October 9, 2008
Brix at Harvest:	25.9
Total Acidity:	0.59 g/ml
pH:	3.81
Finished Alcohol:	14.1% by volume
Total Production:	290 cases (9L)
Bottling Date:	June 17, 2010
Release Date:	September 1, 2011