



PEPPER BRIDGE WINERY

2002 Cabernet Sauvignon Walla Walla Valley

Winemaker Notes:

This rich, polished and multifaceted Cabernet Sauvignon entices you with layers of sweet black cherry, ripe plum, licorice, cedar, and spice flavors with a subtle touch of mineral. This highly concentrated wine offers an incredible blend of power and finesse with a long and persistent finish. We aged this wine for 22 months in 70% new French oak barrels.

The 2002 Vintage:

In 2002, Mother Nature smiled upon the Walla Walla Valley, blessing it with yet another – its fifth consecutive – exceptional growing season. Virtually no rain fell between June and September, and the weather remained warm but not too hot. Most days, the temperature ranged in the mid to high 90s, and very few days reached above 100 degrees. This warm, dry weather facilitated uniform veraison, growth and ripening of the clusters. In our vineyards, grapes of all varieties ripened evenly and completely, culminating in a bountiful harvest of premium fruit.

Our wines from this vintage are characterized by a warm, smooth tannin structure and pleasantly ripe, concentrated fruit flavors with an intense, brilliant color.

- Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	95.5% Cabernet Sauvignon, 3 % Merlot, 1.5% Malbec
Vineyard(s):	60.6% Seven Hills Vineyard, 39.4% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	70% New Oak, 30% Used Oak 100% French Oak
Time in Barrels:	22 months
Harvest Date(s):	July 26 through October 18, 2002
Brix at Harvest:	25.2
Total Acidity:	0.58 g/ml
pH:	3.74
Finished Alcohol:	13.9 % Vol.
Total Production:	3,059 (9-liter cases) and 100 cases of magnums
Bottling Date:	July 26 – 27, 2004
Release Date:	Summer 2005

