



## 2009 Trine

Walla Walla Valley

### Winemaker Notes

Sophisticated and layered, this wine introduces itself with an explosion of pie cherries, mixed berries, plums, and cola. Layered nuances of black tea, anise, exotic spices, dark cocoa, and cedar add to the complexity. The solid, balanced structure accompanies a smooth yet powerful mouthfeel.

- Jean-François Pellet, Winemaker

### Trine (it rhymes with wine) 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 is a creative blend rather than a varietal-based wine. Each vintage will contain a unique combination of Bordeaux's traditional five red grapes.

### The 2009 Vintage

The 2009 vintage is the result of a roller coaster growing season. Mother Nature could not make up her mind! A wet, cooler spring gave way to early, hot summer days in May, leading to a late bud break. Then it cooled off once again — and then proceeded to warm up again. All of this weather change made for an exciting harvest of smaller berries with amazing, concentrated fruit and polished tannins. Incredible dark garnet color, great fruit intensity and subtle minerality make our 2009 vintage exceptionally structured, perfectly balanced and a joy to drink.

### Wine Specifics

Varietal(s):	45% Cabernet Sauvignon, 43% Merlot, 6% Cabernet Franc, 3% Malbec, 3% Petit Verdot
Vineyard(s):	62% Seven Hills, 38% Pepper Bridge
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 44% new oak, 56% used oak
Time in Barrels:	20 months
Harvest Date(s):	September 16 through October 9, 2009
Brix at Harvest:	25.9
Total Acidity:	0.59 g/ml
pH:	3.76
Finished Alcohol:	14.1% by volume
Total Production:	439 cases (9L)
Bottling Date:	May 25, 2011
Release Date:	October 1, 2012



100% Estate  
Sustainably Farmed