

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2014 SEVEN HILLS VINEYARD

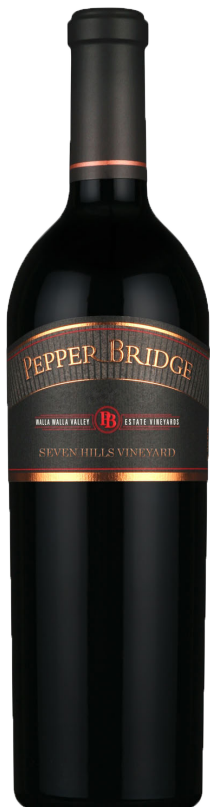
WALLA WALLA VALLEY

The goal with our vineyard designate blends is to emphasize the personality of each of our estate vineyards and showcase the uniqueness they bring to our wines; this vintage is no exception. Subtle fragrance of ripe red cassis, fennel pollen, and dried tobacco dominate the aromatics. Fresh acidity on the palate accentuates the presence of cranberries, floral tones and Herbes de Provence. A velvety mouthfeel and seamless tannins highlight the elegance of this vineyard, year after year.

— Jean-François Pellet, Winemaker

THE 2014 VINTAGE

The Summer of 2014 marked the warmest Summer on record in the Walla Walla Valley. Spring was cool and dry, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop. It was actually so warm during the month of July that the vineyard shut down and pushed our picking date by two weeks, putting us back in line with our average harvest date in mid-September. Despite the amount of heat units we received, meticulous work in the vineyard and precise picking dates enabled us to remain consistent with our elegant and balanced style.



VITICULTURE

Entirely estate; certified sustainable and Salmon Safe.

Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	45% Cabernet Sauvignon, 20% Merlot, 30% Cabernet Franc, 5% Petit Verdot
Vineyard(s):	100% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak: 38% new, 62% neutral
Harvest Dates:	September 7 - October 14, 2014
Alcohol:	14.6% by volume
Total Production:	465 cases (9L)
Bottling Date:	March 23, 2016
Release Date:	Fall 2016