

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

# 2014 CABERNET SAUVIGNON

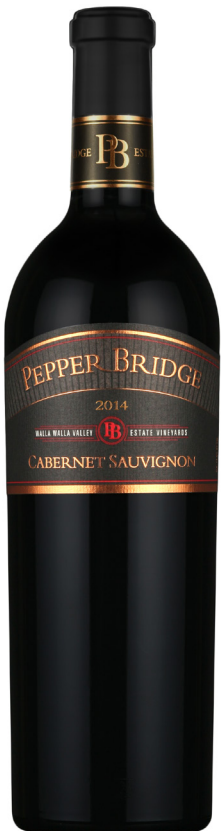
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Cassis and framboise dominate the nose on this vintage. Exotic Moroccan spice leads to notes of black and blue fruit cobbler. Black currant is front and center on the palate, showing off the brightness of tart fruit with dark undertones, mingling with hints of eucalyptus. The harmonious combination of acidity and rich tannins give this wine a long finish that will stay with you long after you put down your glass.

— 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 2 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):	83% Cabernet Sauvignon, 9% Merlot, 4% Malbec 2% Cabernet Franc, 2% Petit Verdot
Vineyard(s):	32% Seven Hills East, 30% Seven Hills West, 17% Octave, 13% Pepper Bridge, 8% Waliser
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 53% neutral, 47% new
Time in Barrels:	20 months
Harvest Dates:	September 17 through October 17, 2014
Alcohol:	14.6% by volume
Total Production:	2,288 cases (12 x 750ml) & 300 magnums
Bottling Date:	May 25-26, 2016
Release Date:	Spring 2017