

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2014 MERLOT

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Pronounced aromas of juicy, dark fruit and cocoa blend with dusty gravel and pencil shavings in this energetic vintage. The palate features opulent notes of black plum, blueberries, and spice. Polished tannins and rich fruit make for a velvety smooth mouthfeel and the finish is all about structure and power.

— 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):	77% Merlot, 16% Cabernet Franc, 7% Malbec
Vineyard(s):	53% Seven Hills Vineyard, 36% Pepper Bridge, 11% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 63% neutral, 37% new
Harvest Dates:	September 7 through October 7, 2014
Alcohol:	14.7% by volume
Total Production:	1,286 9-liter cases & 20 cases of magnums
Bottling Date:	March 23, 2016
Release Date:	December 2016