

2014 PEPPER BRIDGE VINEYARD

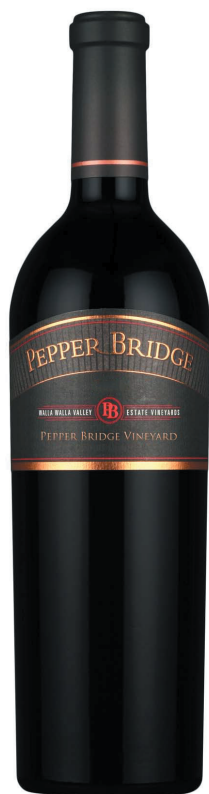
WALLA WALLA VALLEY

Velvet layers of blackberry and cassis mixed with black plum skin demonstrate the moodiness of this vineyard blend. Tertiary aromas of sage and shaved cedar mingle with tobacco and boysenberry on the finish. On the palate, black cherry and ripe plum precede notes of cocoa nibs, eluding to soft yet structured tannins. Powerful and seductive, this wine shows the intensity synonymous with Pepper Bridge vineyard.

— 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):	45% Merlot, 30% Malbec, 25% Cabernet Sauvignon
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 58% neutral, 42% new
Time in Barrels:	20 months
Harvest Dates:	October 6 - October 17, 2014
Alcohol:	14.6% by volume
Total Production:	470 cases (12 x 750ml)
Bottling Date:	May 26, 2016
Release Date:	Spring 2017