

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2016 CABERNET SAUVIGNON

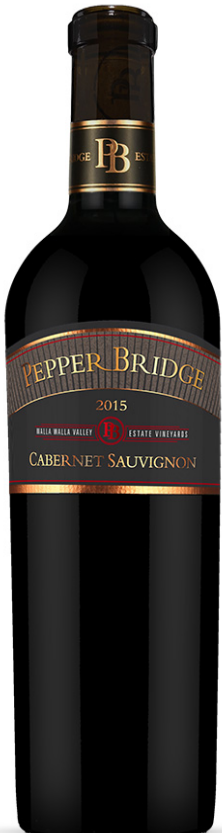
WALLA WALLA VALLEY

On the nose, pronounced notes of huckleberries and blackberry cobbler spring to mind in the vintage. Subtle notes of leather and spice linger in the background. Bright tones create energy on the palate and eventually give way to ripe round fruit. Rich tannins make for a delightfully big mouthfeel and hints of spice lead to a lingering finish. Pleasingly dry and will be highly complimentary to your meals for years to come.

— Jean-François Pellet, Winemaker

THE 2016 VINTAGE

The 2016 vintage was full of surprises, starting with the warmest April on record. Bud break happened two weeks early at the beginning of April with increasing temperatures and maturation throughout May and June. Temperatures peaked in early June, followed by rains in July that brought cooler weather. This allowed the vineyards to slow down and pushed harvest closer to average pick times. With the warm start and long cool finish, picking started in late August and finished by mid-October, just before a long spell of rain. The cool summer months resulted in beautiful aromatics and elegant mouthfeel that are key elements of wines from the Walla Walla Valley.



VITICULTURE

Entirely estate; Certified Sustainable and Salmon Safe.
Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	78% Cabernet Sauvignon, 9% Merlot, 6% Malbec, 4% Cabernet Franc, 3% Petit Verdot
Vineyard(s):	67% Seven Hills, 14% Octave, 10% Pepper Bridge, 9% Yellow Jacket
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 55% neutral, 45% new
Time in Barrels:	20 months
Harvest Dates:	September 9 through October 12, 2016
Alcohol:	14.5% by volume
Total Production:	1,904 cases (12 x 750ml) & 300 magnums
Bottling Date:	June 5 and 6, 2018
Release Date:	Spring 2019