

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2016 MERLOT

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This vintage brings subtle hints of deep plum, black cherry and savory notes. Tea leaves and pencil shavings usher in dusty notes with earthy undertones. Bright raspberries with darker threads of blueberries around the palate, followed by cherry pie, mocha and spice. A velvet mouthfeel and structured tannins make for a long, dark finish and an age-worthy vintage.

— 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 through 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 the 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% Merlot, 14% Cabernet Franc, 8% Malbec
Vineyard(s):	53% Seven Hills, 33% Pepper Bridge, 14% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 58% neutral, 42% new
Harvest Dates:	September 9 - October 3, 2016
Alcohol:	14.6% by volume
Total Production:	1,146 cases
Bottling Date:	March 28, 2018
Release Date:	Fall 2018