

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

2016 TRINE

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Bright Cabernet Franc notes meet you right up front. Ripe red raspberry and cassis are hard to miss and followed closely with hints of sage brush, cocoa powder, and rose petal. Light notes of strawberry, leather, and pencil shavings also make an appearance on the finish. Upon first sip, beautifully full red fruit mingles with savory edges to create a round yet complex palate. Velvety smooth tannins roll into a full finish.

— 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 beautiful aromatics and elegant mouthfeel that are the 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):	35% Cabernet Franc, 30% Cabernet Sauvignon, 27% Merlot, 5% Petit Verdot, 3% Malbec
Vineyard(s):	55% Seven Hills, 22% Pepper Bridge, 17% Waliser, 6% Octave
Appellation:	100% Walla Walla Valley
Oak Program:	100% French Oak; 59% neutral, 41% new
Time in Barrels:	17 months
Harvest Dates:	September 9 through October 12, 2016
Alcohol:	14.5% by volume
Total Production:	713 cases (12 X 750ml)
Bottling Date:	March 29, 2018
Release Date:	Spring 2019