

PEPPER BRIDGE WINERY



WALLA WALLA VALLEY

# 2017 SAUVIGNON BLANC

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Ripe tropical fruit sets the tone on this vintage. Pineapple and passion fruit mingle with wet stone, guava, and white flower to round out the aroma. Bright acidity dances on the palate, while lingering notes of key lime and pineapple last long after the final sip.

— *Jean-François Pellet, Winemaker*

## THE 2017 VINTAGE

2017 started out cold. Three arctic fronts rolled in, the last one bringing with it temperatures dipping to -10 in the coldest areas. Spring continued colder and wetter than normal, which actually benefited the vines by giving them time to repair tissue damage from the winter cold. By the beginning of June, temperatures warmed nicely but never got too hot. There were only a handful of days that flirted with 100 degrees. The first week of August was slated for above 100 degree days but was saved by a haze that kept temperatures at least 10 degrees cooler. Pick times were right on track and resulted in normal crop size. In terms of quality and flavor, 2017 was a very good year indeed.



## VITICULTURE

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

## WINE SPECIFICS

Varietal(s):	88% Sauvignon Blanc, 12% Sémillon
Vineyard(s):	46% Summit View, 39% Seven Hills, 15% Les Collines
Appellation:	100% Walla Walla Valley
Oak Program:	54% Neutral French Oak, 46% Concrete Egg
Harvest Dates:	September 4th - September 15th, 2017
Alcohol:	13.9%
Total Production:	325 cases (12 x 750ml)
Bottling Date:	February 2nd, 2018
Release Date:	Spring 2018