



PEPPER BRIDGE WINERY
EST. 1998

2025 Sauvignon Blanc

WALLA WALLA VALLEY

Tasting Notes

Beginning with lively aromatics of white peach and elderflower, the 2025 Sauvignon Blanc is complemented by subtle minerality and a light touch of vanilla. On the palate, vibrant flavors of lemon curd, guava, and lychee intermingle around a core of white peach. A rounded, mouth-filling texture is balanced by bright acidity, creating a wine that is both expressive and refreshing.

The Year

The 2025 growing season in the Walla Walla Valley began right on time, with mid April bud break and a slightly early bloom. Vine growth was steady throughout the season, and after fruit set, only eight to nine days reached triple digit temperatures. These moderate conditions preserved acidity and freshness while allowing full fruit ripeness and supple, refined tannins. Harvest ran smoothly from mid-September through mid-October, making 2025 a beautifully balanced vintage across the board.

Viticulture

Entirely Estate; Salmon Safe; Sustainable Practices

Wine Specifics

Varietals: 91% Sauvignon Blanc, 9% Sémillon

Vineyards: 38% Seven Hills, 32% Summit View, 30% Les Collines

Appellation: 100% Walla Walla Valley

Oak Program: 8% New French Oak, 69% Neutral French Oak, 23% Concrete Egg

Harvest Dates: September 2nd - September 11th, 2025

Alcohol: 13.9% by volume

Produced: 634 cases

Bottling Date: February 2nd, 2026

Release Date: Spring 2026

