



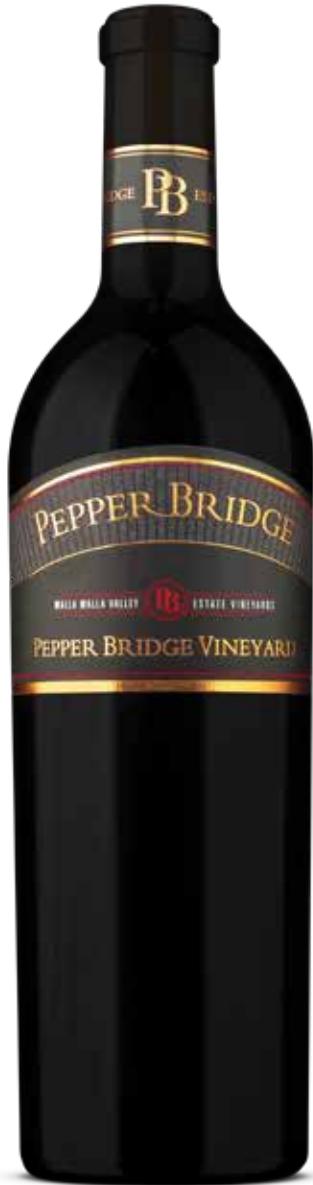
PEPPER BRIDGE WINERY
EST. 1998

2012 Pepper Bridge Vineyard

WALLA WALLA VALLEY

Tasting Notes

Our goal with the vineyard-designated program is to showcase the uniqueness of each of our vineyards. Pepper Bridge soils yield a masculine side to our wines: power and structure with a long, persistent finish. The 2012 Pepper Bridge Vineyard is rich and complex with a bouquet of red plums, floral accents, candied black and red raspberries, and barrel spices. On the palate, it is supple with lush texture and fine depth.



The Year

Spring brought us more precipitation than usual, followed by a hot, dry summer. We experienced plenty of warm days without it being overly hot. Since WSU began recording heat units, the 2012 vintage was right on track with a “perfect average.” The wines of this vintage show beautiful characteristics of fruit ripeness while remaining elegant and balanced.

Viticulture

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

Wine Specifics

Varietals: 35% Cabernet Sauvignon, 35% Merlot, 28% Malbec, 2% Petit Verdot

Vineyard: 100% Pepper Bridge

Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak: 41% New, 59% Neutral

Time in Barrels: 18 months

Harvest Dates: October 24 – October 29, 2010

Alcohol: 14.6%

Total Production: 411 cases

Bottling Date: May 29, 2014

Release Date: Spring 2015