



PEPPER BRIDGE WINERY  
EST. 1998



## 2012 Trine

### WALLA WALLA VALLEY

#### Tasting Notes

Since the inception of this Bordeaux-style blend, our 2012 vintage is the first which Cabernet Franc is its predominant varietal. The aromatics show elevated tones of red fruit and fresh crushed berries with hints of rose petal and oak, followed closely with underlying layers of earth and graphite. The mouth-feel is concentrated but extremely refined and elegant, showcasing notes of Bing cherry and ripe plum on the palate. Enjoyable now; this wine will age gracefully for years to come.

#### 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:** 37% Cabernet Franc, 27% Cabernet Sauvignon, 23% Merlot, 7% Malbec, 6% Petit Verdot

**Vineyard:** 57% Seven Hills, 30% Octave, 13% Pepper Bridge

**Appellation:** 100% Walla Walla Valley

**Oak Program:** 100% French Oak: 34% New, 66% Neutral

**Time in Barrels:** 17 months

**Harvest Dates:** September 19 – October 20, 2012

**Alcohol:** 14.6%

**Total Production:** 711 cases

**Bottling Date:** May 28, 2014

**Release Date:** Spring 2015