



PEPPER BRIDGE WINERY  
EST. 1998



## 2013 Trine

### WALLA WALLA VALLEY

#### Tasting Notes

Centered around a rich core of ripe Bing cherry, dried herbs, rose petal, violet, and polished leather, this wine demonstrates the magic of Cabernet Franc as a main blending component. With a seamless and structured mouth-feel, the palate displays accents of red fruit, plum, and savory notes. Despite the warm vintage, this offering shows elegance and balance with a long finish.

#### The Year

The summer of 2013 marked the warmest summer on record for us here in the Walla Walla Valley. Spring was cool and moist, as is typical here, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop- our thermometers rose over 100 degrees quite often! The first week of September brought relief: dramatically cooler days and nights which allowed for the development of our trademark Walla Walla Valley acidity. Harvest began around the same time, with the cooler temperatures allowing us to finish right on schedule at the end of October.

#### Viticulture

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

#### Wine Specifics

**Varietals:** 37% Cabernet Sauvignon, 34% Cabernet Franc, 15% Merlot, 9% Malbec, 5% Petit Verdot

**Vineyard:** 49% Seven Hills, 27% Pepper Bridge, 24% Octave

**Appellation:** 100% Walla Walla Valley

**Oak Program:** 100% French Oak: 38% New, 62% Neutral

**Time in Barrels:** 17 months

**Harvest Dates:** September 11 – October 22, 2013

**Alcohol:** 14.6%

**Total Production:** 912 cases

**Bottling Date:** March 17, 2015

**Release Date:** Spring 2016