



PEPPER BRIDGE WINERY
EST. 1998

2014 Cabernet Sauvignon

WALLA WALLA VALLEY

Tasting Notes

Cassis and framboise dominate the nose on this vintage. Exotic Moroccan spice leads to notes of black and blue fruit cobbler. Black currant is front and center on the palate, showing off the brightness of tart fruit with dark undertones, mingling with hints of eucalyptus. The harmonious combination of acidity and rich tannins give this wine a long finish that will stay with you long after put down your glass.

The Year

The summer of 2014 marked the warmest summer on record in the Walla Walla Valley. Spring was cool and dry, with bud break occurring right on time in mid-April. Once it started warming up, it didn't stop. It was actually so warm during the month of July that the vineyard shut down and pushed our picking date by 2 weeks, putting us back in line with our average harvest date in mid-September. Despite the amount of heat units we received, meticulous work in the vineyard and precise picking dates enabled us to remain consistent with our elegant and balanced style.

Viticulture

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

Wine Specifics

Varietals: 83% Cabernet Sauvignon, 9% Merlot, 4% Malbec, 2% Petit Verdot, 2% Cabernet Franc

Vineyards: 32% Seven Hills East, 30 Seven Hills West, 17% Octave, 13% Pepper Bridge, 8% Waliser

Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak: 47% New, 53% Neutral

Harvest Dates: September 17 – October 17, 2014

Alcohol: 14.6%

Production: 2,288 cases

Bottling Date: May 25, 2016

Release Date: Spring 2017

