



PEPPER BRIDGE WINERY
EST. 1998



2017 Merlot

WALLA WALLA VALLEY

Tasting Notes

Ripe plum skin and pencil lead dominate this aromatic vintage. Notes of cedar, blackberry, and cinnamon bark mingle with cherry and vanilla. On the palate, spicy notes hinting at black cherry, berry cobbler, clove, and cinnamon abound that leads into a long, velvety finish. A truly balanced vintage, playing the notes perfectly between ripe acidity and elegant tannins, making this one to hold on to, if you can.

The Year

2017 started out cold. Three arctic fronts rolled in, the last one bringing with it temperatures dipping to -10 in the coldest areas. Spring continued colder and wetter than normal, which actually benefited the vines by giving them time to repair tissue damage from the winter cold. By the beginning of June, temperatures warmed nicely but never got too hot. There were only a handful of days that flirted with 100 degrees. The first week of August was slated for above 100 degree days but was saved by a haze that kept temperatures at least 10 degrees cooler. Pick times were right on track and resulted in normal crop size. In terms of quality and flavor, 2017 was a very good year indeed.

Viticulture

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

Wine Specifics

Varietals: 76% Merlot, 12% Cabernet Franc, 12% Malbec

Vineyards: 63% Seven Hills, 24% Pepper Bridge, 13% Octave

Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak: 40% New, 60% Neutral

Harvest Dates: September 15th – October 6th, 2017

Alcohol: 14.5%

Production: 988 cases

Bottling Date: April 2nd, 2019

Release Date: Fall 2019