

2022 Pepper Bridge Vineyard

WALLA WALLA VALLEY

Tasting Notes

The 2022 Pepper Bridge Vineyard opens with inviting aromas of baking spice, cedar and sage, rounded out with boysenberry cobbler. The palate is rich and fresh, with dark cherry, blackberry, and a touch of caramel. It is balanced and elegant in structure, with smooth tannins and mouthwatering acidity. Friendly yet refined, this vintage is a true expression of Washington restraint.

The Year

The 2022 growing season began with below average temperatures and above normal precipitation across the Walla Walla Valley. The cold start resulted in fewer growing days for the spring and early summer overall, but the extra rainfall and mountain snowpack prepared the area for multiple triple-digit days beginning in July. The heat contributed to optimal fruit set and a slightly larger crop. With an idyllic September and October, the grapes were able to develop a perfect balance between flavor and sugar, acid and tannin, and overall great fruit expression.

Viticulture

Entirely Estate; Salmon Safe; Sustainable Practices

Wine Specifics

Varietals: 40% Merlot, 30% Malbec, 30% Cabernet Sauvignon

Vineyards: 100% Pepper Bridge Vineyard Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak; 54% new, 46% neutral Harvest Dates: October 5th – October 29th, 2022

Alcohol: 14.5% by volume **Total Production:** 529 cases **Bottling Date:** July 23rd, 2024 **Release Date:** Spring 2025

