



2006 Merlot Pepper Bridge

Dark Cherries · Wet Stone · Fresh Mint · Red Currant

Alc.14.4% By Vol.

Blend

95% Merlot, 5% Cabernet Sauvignon

Growing Season

The 2006 growing season was fairly typical. We had some above average temperatures that allowed for early ripening of our Pepper Bridge Merlot. Temperatures cooled down giving our Cabernet Sauvignon more hang time to develop complexity.

Vineyards

Pepper Bridge Vineyard is located in the center of the Walla Walla Valley. This vineyard is renowned for producing blockbuster wines. Tannins from these grapes give the wines a chewy structure. The fruit comes from a terraced block with a southwest exposure allowing the grapes to fully ripen. The grapes that make up this wine are 100% from this wonderful vineyard.

Vinification

Grapes were hand-picked, and sorted before being crushed, so only the finest fruit underwent fermentation. Select lots were pumped over during fermentation for gentle extraction of tannins and full fruit character. Post fermentation, aging was conducted in a combination of new and neutral French oak for 20 months. Our Merlot was bottled unfinned and unfiltered in order to enhance the wine's structure.

Barrel composition

40% New French Oak; 60% Neutral French Oak

Tasting Notes

The first whiffs of this elegant Merlot start with dark cherries and wet stones, followed by fresh mint and red currant. On the mouth a big palate packed with tannins transforms into a smooth lingering finish. This wine will be well rewarded by additional cellaring for the next 5-7 years, picking up a beautiful bouquet in bottle.

Additional notes, as this wine is unfinned and unfiltered, I recommend standing the bottle upright for a few hours before opening, preferably one day prior to opening. Some sediment may form in bottle as it continues to age. Decanting is recommended. This is a special occasion wine.

Retail: \$32.00

Cases Produced: 115

Cases of Mags produced: 8

Release Date: October 2008

