



# PEPPER BRIDGE WINERY

## 2006 Cabernet Sauvignon Walla Walla Valley

### Winemaker Notes

The 2006 Cabernet Sauvignon is rich, smooth and concentrated, with layers of black cherry, dark fruit, and mocha with spicy tones of mineral and earth. The finish is amazingly long and detailed, with supple and seamless tannins. This wine is a true mix of very ripe fruit, elegance and finesse. The wine aged 21 months in 55% new French oak barrels.

– Jean-François Pellet, Winemaker

### The 2006 Vintage

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.



100% Estate  
Sustainably Farmed

### Wine Specifics:

Varietal(s):	87% Cabernet Sauvignon, 8% Merlot, 2% Malbec, 2% Cabernet Franc, 1% Petit Verdot
Vineyard(s):	56% Seven Hills Vineyard, 44% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 55% new oak, 45% used oak
Time in Barrels:	21 months
Harvest Date(s):	September 13 through October 12, 2006
Brix at Harvest:	25.7
Total Acidity:	0.55 g/ml
pH:	3.80
Finished Alcohol:	14.1% by volume
Total Production:	2,374 (9-liter cases) and 60 cases of magnums
Bottling Date:	July 7, 2008
Release Date:	May 1, 2009