



PEPPER BRIDGE WINERY

2006 Merlot Walla Walla Valley

Winemaker Notes

Our 2006 Merlot is densely packed with luscious, intense flavors of ripe currants, black cherries and Italian plums. Hints of Asian spices and floral notes mingle with touches of chocolate mousse, nutmeg, cinnamon and earth scents. Rich, layered and concentrated, this plush Merlot finishes with a smooth, refined elegance.

– 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

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|-------------------|-----------------------------------------------------------------|
| Varietal(s): | 92% Merlot, 3% Cabernet Sauvignon, 3% Malbec, 2% Cabernet Franc |
| Vineyard(s): | 51% Seven Hills Vineyard, 49% Pepper Bridge Vineyard |
| Appellation: | 100% Walla Walla Valley |
| Oak Program: | 100% French oak 51% new oak, 49% used oak |
| Time in Barrels: | 18 months |
| Harvest Date(s): | September 9 through October 3, 2006 |
| Brix at Harvest: | 25.8 |
| Total Acidity: | .56 g/ml |
| pH: | 3.82 |
| Finished Alcohol: | 14.1% by volume |
| Total Production: | 1,483 (9-liter cases) and 30 cases of magnums |
| Bottling Date: | April 17, 2008 |
| Release Date: | December 5, 2008 |