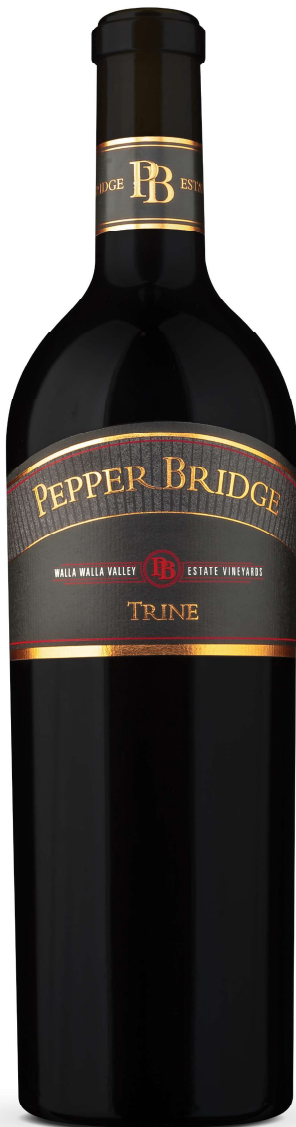




PEPPER BRIDGE WINERY
EST. 1998



2019 Trine

WALLA WALLA VALLEY

Tasting Notes

The 2019 Trine is charming and versatile with scents of red fruit, strawberry, raspberry, fresh herbs, and crushed stone. The palate is fresh and silky with dark red fruits, baker's chocolate, floral notes, fresh winter mint and savory minerality. The finish is persistent and focused with a balanced tannin structure that will age gracefully.

The Year

The growing season began with cold temperatures and snow-fall in February and March. Bud break was right on time and bloom occurred a bit earlier than normal, on June 1st, thanks to some really nice weather in May.

Summertime temperatures were normal with plenty of heat units. In the second week of August, the weather became milder than normal and allowed us to have a fantastic fall with beautiful hanging time. Harvest started in mid-September and continued into early October. We got some frost the mid-October, but all of our grapes were picked by then. Characteristics of this vintage show wonderful acidity and impeccable balance.

Viticulture

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

Wine Specifics

Varietals: 42% Cabernet Franc, 30% Cabernet Sauvignon, 16% Merlot, 8% Malbec and 4% Petit Verdot

Vineyards: 56% Seven Hill, 24% Waliser, 16% Octave, 4% Pepper Bridge

Appellation: 100% Walla Walla Valley

Oak Program: 100% French Oak; 52% Neutral, 48% New

Harvest Dates: September 25th – October 18th, 2019

Alcohol: 14.5% by volume

Production: 603 cases

Bottling Date: June 21st, 2021

Release Date: Spring 2022