

# 3rd Annual Cabernet Sauvignon Release March 15, 2003

You won't want to miss our 3rd Annual Cabernet Sauvignon Release party when we'll be rolling out our new 2000 Cabernet Sauvignon.

Join us on Saturday, March 15<sup>th</sup> from 11:00 a.m. to 4:00 p.m. to pick up your order of 2000 Cabernet Sauvignon and to trade vintage stories with winemaker, Jean-François Pellet and managing partner, Norm McKibben. An added attraction at this year's event; our first bottling of magnums (1.5 liter) will be available. We held production to a mere 70 cases, so don't wait too long to place your order for these rare bottles.

"We learn more about our vineyards with each vintage," notes Jean-François "and the more we learn, the more excited we become." The 2000 Cabernet is the first one made entirely at the state-of-the-art Pepper Bridge Winery. "Of course we always give extra care to the grapes by hand-harvesting them, but this is the first time we could provide that TLC all the way through the process. If you know me, you know I'm a little picky about how my wines are handled... we closely monitored each individual tank and barrel from this vintage." Each cluster of grapes was hand-sorted before moving to the fermentation tanks and flowing by gravity to the caves 38' below.

"The 2000 Cabernet Sauvignon is rich, smooth and concentrated, with layers of black currant, blackberry, and chocolate mocha flavors with earthy and spicy tones. 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 23 months in 70% new French oak barrels.

The search for quality never ends. Every winemaker strives to produce a better, more intriguing, innovative wine than he or she did the prior vintage. The explosion of new wineries in the Walla Walla Valley continues to raise the quality bar, and we look forward to leading the way. Quality, not quantity will always be our main focus. Production of the 2000 Cabernet Sauvignon was held to 2685 9-liter cases, priced at \$50.00/bottle.



## Vine Club

Interested in learning wine growing techniques, spending time with the winemaker and cultivating new friendships? Join the Vine Club! For just \$120/year you'll receive newsletters, annual "hands-on" training at the winery, lunch featuring enticing wines and a bottle of wine specifically crafted for Vine Club Members.

We're looking forward to another year in the vineyard with our members, and this year we will be spending time in the caves discussing our barrel program – French Oak compared to American Oak, toasted heads versus non-toasted, etc. Our barrel program is unique to our winery and we look forward to sharing the day with each of you. Call for details on joining.



*Vine Club Members*

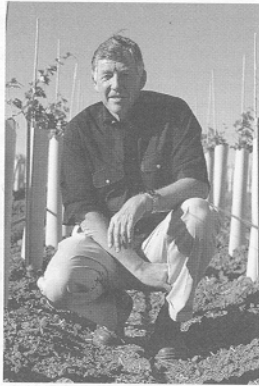
## Website

Have you ever wondered where you can find our wine, which wine shop or restaurant carries it? Now you can log on to our website ([www.pepperbridge.com](http://www.pepperbridge.com)) and click on "Our Wines" then "Where to Find our Wines"... the link allows you to type in a state or city, then will display a list of locations that carry Pepper Bridge wines.

As always, if you have any questions or difficulties finding our wine, simply give us a call, we're happy to help.

## The Winegrower

I apologize to those of you who wanted to say hello during the 2002 Holiday Barrel Tasting and found that even though I had left the event in very capable hands, I was not present.



A group of wine industry people from the West Coast had booked two weeks in Bordeaux to visit the Vinitech show and to tour some of the Bordeaux wine country. Two of us from Walla Walla, Gary Figgins and myself (who are both looking at eventually handing the reins to the next generation) decided to take our sons, Chris and Shane, to see France through their eyes. Neither of the young men had ever been in Europe and it was a real pleasure for me to remember, once again through my son Shane's eyes, how exciting it was for me those years ago when I made my first visit. (Note that I did not say how many years ago.)

On the long plane flight home we had plenty of time to visit with our sons on their impression of Bordeaux. I think you will find their thoughts interesting. Their favorite stop on the trip – the 190 kilometers of caves under St. Emilion. The caves were started in the Eighth Century as a source of limestone for construction and they currently connect many of the wineries and homes in the region. Their random impressions – Vinitech is a “Giant” equipment show, (the main exhibition building is almost a mile long.)

Our wines here at home compare very favorably to the wines we tasted in Bordeaux. One could argue that this is “palate blindness” but we feel that the New World has made big progress in recent years.

The tight government restrictions on winegrowing and winemaking, imposed to financially protect the Bordeaux Chateaux, also strangles their freedom to experiment with ways to make better wine and to locate better vineyard sites. Home looks awfully good after 28 hours in airplanes and airports.

*Norm McRibben*

## 2002 Holiday Barrel Tasting

The weather was wonderful, the atmosphere festive and our guests generous and engaging. The staff of Pepper Bridge Winery would like to thank all of our guests for taking time out of a busy holiday weekend to visit.



*Dana, Jean-François, and Lisa*

## Amavi Cellars

After tasting the high quality of Syrah wines made from our estate vineyards, the partners of Pepper Bridge Winery decided to form a sister winery, which will begin producing additional varietal wines.

Pepper Bridge Winery will remain focused on its mission of producing *only* world-class Cabernet Sauvignon and Merlot. The new winery, Amavi Cellars, located at 635 N. 13<sup>th</sup> in Walla Walla, will focus on producing Syrah from estate vineyards.

Ray Goff, managing partner of Amavi Cellars, has appointed Bob Smasne as the winemaker.

Construction is underway and the opening date is anticipated to be September 1, 2003.

## 2003 Spring Barrel Tasting

This year's event will be held on May 3<sup>rd</sup> and 4<sup>th</sup>, 2003. We will taste our current releases, plus a special pouring of the 1998 Cabernet Sauvignon. Please call the winery for full details or to schedule a tour.

# Pepper Bridge Winery

1704 J.B. George Rd. Walla Walla, WA 99362  
 T 509-525-6502 | F 509-525-9227  
 info@pepperbridge.com

	Quantity
2000 Merlot/750ml [ ] \$45.00 per bottle	_____
2000 Merlot/Magnum [ ] \$90.00 per bottle	_____
2000 Cabernet Sauvignon/750ml [ ] \$50.00 per bottle	_____
2000 Cabernet Sauvignon/Magnum [ ] \$100.00 per bottle	_____

<u>ESTIMATED Shipping</u>	<u>In-State</u>	<u>Out of State</u>
1 Bottle	\$ 10.00	\$ 13.00
3 Bottles	\$ 19.00	\$ 25.00
6 Bottles	\$ 25.00	\$ 35.00
12 Bottles	No charge	No charge

Orders shipped 3-day express via FedEx.  
 (Call for a firm price quote)

Shipping Total	\$ _____
Wine & Shipping Total	\$ _____
WA State Sales Tax (7.7%) (Washington State Residents only)	\$ _____
<b>TOTAL DUE:</b>	\$ _____

## INVOICE TO:

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State/Zip: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_

[ ] Hold at winery [ ] Ship to the following:

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State/Zip: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_

Payment Type: [ ] Visa [ ] MasterCard [ ] Check

Signature: \_\_\_\_\_

Card #: \_\_\_\_\_

Expires: \_\_\_\_\_

By placing your order you represent yourself  
 as 21 years of age or older.

# Calendar of Events

February 22, 2003	<b>2nd Annual Fete Wine Auction</b> Tri-Cities, WA
March 1, 2003	<b>WSU Wine Auction</b> Woodinville, WA Chateau Ste. Michelle
March 3, 2003	<b>Taste Washington - Chicago, IL</b> Museum of Contemporary Art
March 8, 2003	<b>Classic Wine Auction - Portland, OR</b> Marriott on the Waterfront
March 15, 2003	<b>2000 Cabernet Sauvignon Release Event</b> Walla Walla, WA Call for Details: 509-525-6502
March 20, 2003	<b>Sea Star Restaurant - Winemakers Dinner</b> Bellevue, WA
March 22, 2003	<b>Wash. Wine Festival/Columbia Tower Club</b> Seattle, WA
April 6, 2003	<b>Taste Washington - Seattle, WA</b> Seabawks Stadium Exhibition Center
April 18, 2003	<b>Beaux Arts Wine Festival - Boise, ID</b> Boise Centre on the Grove
April 22, 2003	<b>Taste Washington - Tokyo, Japan</b> American Club
May 3-4, 2003	<b>Spring Release Weekend</b> Walla Walla, WA Call for Details: 509-525-6502
May 19, 2003	<b>Taste Washington - New York, NY</b> The Whitney Museum
May 31, 2003	<b>Vintage Walla Walla</b> Walla Walla, WA Call for Details: 509-525-6502
June 22-26, 2003	<b>VinExpo</b> Bordeaux
August 23, 2003	<b>Auction of Washington Wines</b> Woodinville, WA Chateau Ste. Michelle
October 18, 2003	<b>Poncho Auction - Seattle, WA</b> Four Seasons Olympic Hotel
December 6-7, 2003	<b>Holiday Barrel Tasting</b> Walla Walla, WA Call for Details: 509-525-6502

## Free Shipping on Full Case Orders

Just a reminder that all full case (12 bottle) orders will be shipped free of charge. Our small way to **"Thank You"** for your order.