



2008 Traditions Pinot Gris

Overview

In 1997, we planted our first vines in the Eastern Washington AVAs of Columbia Valley and Wahluke Slope. At first glance, Eastern Washington is not your typical wine country. It's a remote, windswept, high desert dotted with sagebrush and tumbleweeds. But our family had been farming here since the mid-1950s and we believed the region's moderate temperatures, low rainfall and sandy soils were ideal for grapes. To help with the planting and farming, we hired well-respected viticulturist, James McFerran. Eight years later, after selling our fruit to many of Washington's preeminent wineries, we hired veteran winemaker Gordon Hill to produce wines from the best blocks. Today, we farm 13 distinct estate vineyard sites totaling nearly 1600 acres.

Vineyard

Our 2008 Pinot Gris comes from two of our best white grape vineyards: Evergreen and Ancient Lakes. These sites offer highly calcareous soils – a mix of silt, mud, clay and cobbles – that bring out the best of white varieties. Even more important, the climate here is cooler than the Wahluke Slope AVA where we grow most of our red grapes. Lower overall temperatures bring out the bright acidity and fresh floral qualities that makes Pinot Gris such a popular drink.

Wine

Pinot Gris is subtle, understated, pretty and refreshing. It pairs well a wide variety of foods including shell fish, sushi, pork, turkey, chicken and deck hors d'oeuvres. Our 2008 features a swath of aromas and flavors ranging from apples, Anjou pears and green melons, to wet stone, minerals and earth. It is bright, clean, crisp and energizing.

Winemaker Gordon Hill's Tasting Notes

Pinot Gris is a favorite grape of winemakers around the world. They love its versatility and the way it captures the flavor of the land. Our Pinot Gris is fragrant with aromas of pear and apple.

Wine Statistics

Composition	100% Pinot Gris
Vineyards	57% Evergreen 43% Ancient Lakes
Alcohol	13.3%
TA	0.69
pH	3.34
Brix	22.2
Harvest Date	9/16/2008
Yeast	Premier Cuvee
Fermentation	Stainless Steel; 26 days @ 50 degrees
Cases	4,424

"Individually, we're just Butch and Jerry. But when we're working together, we're like one really talented person. This wine represents the best of both of us." - Butch and Jerry Milbrandt