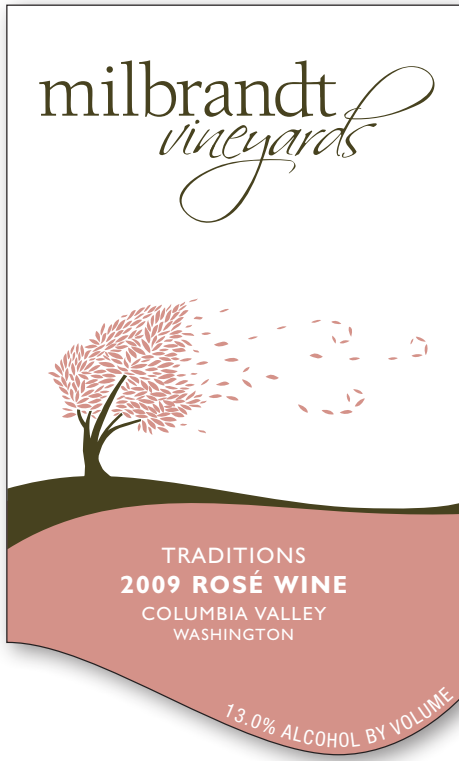


TRADITIONS  
2009 Rosé



**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 1800 acres.

**Vineyard**

Planted in 1998, our 60-acre Don Talcott Vineyard rests in the middle of the Wahluke Slope. Its soils are composed of medium grain sand and its climate features warm dry days tempered by cool nights. The extended ripening period leads to a long growing season. In addition to its propensity for producing fruit-driven red wines, Talcott is the most photogenic site we own.

**Wine**

In 2009, we made the decision to produce our Rose entirely from the Talcott Vineyard. We're glad we did. This is our most exuberant and expressive Rose to date. The nose is a cocktail of strawberry, banana, tropical fruit and a dash of grapefruit. The palate is clean, crisp and refreshing. The dry finish makes it perfect on its own or with a wide range of foods such as bacon-wrapped shrimp, lemon sole, Salade Niçoise, or fresh bread lathered with tapenade.

Composition	100% Syrah: hand harvested
Vineyard	Talcott
Alcohol	13.2%
TA	0.69
pH	3.53
RS	0.39
Brix	23
Harvest Date	9/15/09
Yeast	Premier Cuvee

“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