



milbrandt *vineyards*

2010 Traditions 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 12 distinct estate vineyard sites totaling nearly 2,000 acres.

Vineyard

Our 2010 Rosé comes from our estate Don Talcott Vineyard on Eastern Washington's Wahluke Slope. Established in 2006, the Wahluke Slope is a sub-region within the Columbia Valley appellation. Located midway between Seattle and Spokane, it is bordered by the Columbia River to the southwest and Hanford Reach National Monument to the east. The climate here is warm enough during the day to fully ripen grapes, yet cool enough at night to ensure bright acids and firm tannins.

Tasting Notes

The intensity of fruit and richness of flavor make Syrah an ideal grape for rose. Our 2010 is brightly colored with a tropical bouquet and explodes with flavors of pink grapefruit, strawberry, rhubarb pie and currants. The palate is fruity, round and extremely refreshing thanks to the fine balancing acidity. Wonderful as an aperitif, our Rose also pairs perfectly with lighter dishes such as ham, chicken, shrimp ceviche and fruit salads.

Words from our Winemaker

"The color of pink sapphires resulted from whole cluster pressing, combined with cool fermentation. This Syrah cuveé has tropical aromas of strawberry-banana and papaya."

-Gordon Hill, winemaker

Wine Statistics

Composition	100% Syrah
Vineyards	100% Don Talcott
Alcohol	12.9%
TA	.54
pH	3.48
Brix	21.2
Harvest Date	10/13/2010
Yeast	Prise de Mousse
Fermentation	16 days
Cases	450

"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*