

THE ESTATES
2007 Late Harvest Riesling



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 Late Harvest Riesling comes primarily from our Evergreen Vineyard in the Ancient Lakes region of Eastern Washington. Planted in 1998, our 452-acre Evergreen Vineyard sits on a bluff above the Columbia River just north of George, Washington (subtle). The site features geologically young soils on top of ancient volcanic basalt beds. The top layers of earth were deposited by floods – the most recent occurring 10,000 years ago – carried down from the high elevations of Montana, Idaho and Washington. All of the wines from the Evergreen Vineyard possess a distinct minerality. It is one of the most remarkable sites for white wines in Eastern Washington.

Wine

We harvested our Late Harvest Riesling in mid-December to ensure high sugars and the development of botrytis. The grapes were harvested at 16 degrees Fahrenheit - solidly frozen but not cold enough to be declared an ice-wine, which has to be picked below 14 degrees Fahrenheit. A cold fermentation lasting nearly two months helped preserve and focus the wine's extraordinary fruit flavors.

The nose explodes with ripe apricots, honey, baked apple, orange peel and botrytis. The flavors are intensely concentrated with peaches, honey, licorice and balancing acidity. Long and remarkably rich, this is a testament to the soils and climates of the Wahluke Slope.

Composition	Riesling (100%)
Vineyards	Evergreen (71%), Pheasant (29%)
Brix	32.3
Alcohol	11.7%
TA	0.567
pH	3.53
Residual Sugar	12.8%
Cases	168 (750 mL) 418 (375 mL)

“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