

TRADITIONS  
2007 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 Pinot Gris comes from three sites in the Columbia Valley region of Eastern Washington. A significant portion of the grapes come from our 452-acre Evergreen Vineyard located on a bluff above the Columbia River. 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.

**Wine**

Pinot Gris is subtle. It doesn't assault with exotic fruit, viscosity or oak. Rather, it caresses the palate with nuanced flavors and a fine, elegant texture. Our 2007 has a fresh, clean nose of flowers, Granny Smith Apples and Anjou pears. The flavors are delicate, yet decisive. The finish is bright and minerally.

Composition	100% Pinot Gris
Appellation	Columbia Valley
Vineyards	Evergreen (39%), Upland (49%), Cervantes (12%)
Alcohol	13.3%
TA	0.57
pH	3.35
Cases	2,926

“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