



milbrandt

VINEYARDS

2017 THE ESTATES

Viognier

WINE NOTES

“Our 2017 The Estates Viognier has aromas of white lily, orange blossom, apricot, wet stone, jasmine, and white peach. This is a full-bodied wine that offers a round and soft, yet generous midpalate, with a bright acidity and clean finish.”

-Butch Milbrandt, Winery Owner

OVERVIEW

Pioneer of the Columbia Valley wine region, Butch Milbrandt saw potential in Eastern Washington. In 1997, this fourth-generation farmer took a risk in planting grapes and soon became recognized for helping establish two of the top AVAs in Washington State: Ancient Lakes and Wahluke Slope.

Never forgetting his farming roots, Butch is a true “Renaissance rancher” who loves to ride his motorcycle, fly his plane, and cook. In the military, he cooked for his company. It was then he honed a talent for pairing food and wine and seasoned his desire to own a winery.

Now a multi-generational brand with Butch taking the lead, Milbrandt Vineyards remains a symbol of perseverance and reward. Once a potato farm, the brand is now producing 40,000+ cases of wine.

A premium wine tier as well as an introductory wine tier is available nationwide, both delivering uncompromising quality. Collectively, the Milbrandt’s have contributed to more 90-point wines than any other fourth-generation farming family in Washington.

COMPOSITION:

85.9% VIOGNIER, 6.9% CHARDONNAY,
5% GRENACHE BLANC, 1.4% PIQUEPOUL,
0.8% CLAIRETTE

AVA: WAHLUKE SLOPE

ALCOHOL: 14.7%

RS: 0.07 G/100 ML

TA (G/L) : 5.40

PH: 3.78

BRIX: 24.2

HARVEST: SEPT. 26, 2017 – OCT. 15, 2017

100% OAK AGED, 100% NEUTRAL
BARRELS FOR 8 MONTHS