



## 2010 The Estates Syrah

### Overview

In 1997, we planted our first vines in the Eastern Washington AVAs of the 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 fruit to many of Washington's preeminent wineries, we started producing our own wines from the best vineyard blocks. Today, winemaker Joshua Maloney is handcrafting an award-winning spectrum of Milbrandt Vineyards wines from across the 2,000 acres of our renowned estate vineyards.

**-Butch & Jerry Milbrandt**

### Wine Statistics

Composition	98% Syrah 2% Grenache
AVA	Wahluke Slope
Vineyards	Clifton Hill
Harvest	10/09/2010
Alcohol	14.5%
TA	5.2 (g/L)
pH	3.95
Yeast	Prise de Mousse
Aging/oak	16 months in 30% new French & American oak
Cases	750

### Vineyard

Our Clifton Hill Vineyard overlooks the Columbia River on the west end of the Wahluke Slope near the Sentinel Gap. Being one of the warmest sites in the Wahluke Slope AVA, the vine canopies in Clifton Hill are trellised with a unique design that allows for overhead shading to minimize the effects of intense sunlight on the grapes. The site features a rare, stratified layering of different soils that were deposited by ancient floods and reworked by the winds. The soils are composed of fine wind-blown sand atop deposited coarse black sand from basalt and river rock.

### Tasting Notes

Our 2010 Syrah opens with blackberry and maple aromas, giving into flavors of black cherry and pepper with polished tannins and a velvety mouthfeel. Our Syrah pairs well with lamb, grilled meats and hearty stews.

### Words from our Winemaker

"This wine is ripe and generous with black pepper, blackberries and smoked meat aromas."

**-Joshua Maloney**