



milbrandt vineyards

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

Vineyards

Wine grapes for our 2011 Traditions Riesling were harvested from our cool climate vineyards within the vast Columbia Valley AVA. With 11 million total acres, the Columbia Valley is the largest viticulture region in Washington State. At most of our sites, our vines are planted on south-facing slopes to increase sun exposure in the summer and promote air circulation in the winter. Though the climate here is typically warm enough during the day to fully ripen grapes, yet cool enough at night to ensure bright acids and firm tannins, the area experienced a cool summer that led to a later than usual harvest in 2011. Fortunately, Riesling still thrives during a cooler harvest, resulting in crisp, balanced wines.

Tasting Notes

Our Riesling brims with aromas of summer fruits, such as nectarine and white peach. Balanced and refreshing, the peach and spicy jasmine flavors, combined with a subtle sweetness, play out smoothly through the off-dry palate to a crisp, lingering finish.

Words from our Winemaker

"Our Riesling is well balanced with exotic aromas and flavors of ripe nectarine, white peaches, spicy jasmine and hint of minerality that combine a subtle sweetness with a crisp, refreshing finish."

-Joshua Maloney

Wine Statistics

Composition	100% Riesling
AVA	100% Columbia Valley
Alcohol	12%
TA	.92(g/100mL)
pH	3.02(g/100mL)
Residual Sugar	1.5%
Harvest	10/20/2011
Brix	21.1
Aging	Stainless Steel
Cases	7,000