



## 2012 Traditions Chardonnay

### 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. 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 our renowned estate vineyards.

*-Butch & Jerry Milbrandt*

### Vineyards

Washington State is one of those rare places on earth capable of producing great wines from both warm- and cool-climate varieties. Our mild climate, large diurnal temperature swings and extended sunlight hours during the summer months allow grapes to ripen slowly and evenly. We also have uniquely intricate soils that bring character and personality to all of our wines. Our 2012 Traditions Chardonnay features fruit from three of our estate vineyards: Sundance, Purple Sage and Evergreen. Wine grapes from the warmer Wahluke Slope AVA contribute ripe, tropical notes, while fruit from the cooler Ancient Lakes of the Columbia Valley AVA add refreshing crispness and minerality. The weather in 2012 was typical of the Columbia Valley: a mild winter and a warm, dry spring. It was warm enough during the day to fully ripen grapes, yet cool enough at night to ensure bright acids and firm tannins.

### Tasting Notes

Our Traditions bottling of Chardonnay has inviting aromas of Bosch Pear, Crème Brulee and baked apple. This full-bodied wine has layered flavors of rich pear, honey and vanilla, giving way to a crisp finish.

### Words from our Winemaker

"Our Chardonnay is rich, ripe and lush with flavors of baked apple, delicious pear and a hint of fragrant vanilla. Pairs beautifully with seafood, chicken and pasta."

*-Joshua Maloney*

<b>Composition</b>	<b>100% Chardonnay</b>
<b>AVA</b>	<b>Columbia Valley</b>
<b>Vineyards</b>	<b>53% Purple Sage 34% Evergreen 13% Sundance</b>
<b>Alcohol</b>	<b>12.5%</b>
<b>TA</b>	<b>.65</b>
<b>pH</b>	<b>3.48</b>
<b>Harvest</b>	<b>September 2012</b>
<b>Aging</b>	<b>6 months in 25% new French oak</b>