



## 2012 Traditions Rosé

### 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. 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 2012 Rosé is dry and refreshing with lively aromas and flavors of cranberry, fresh cut herb, pomegranate and notes of grapefruit. The palate is broad with a crisp, lingering finish. Possible pairings with this wine are endless; from salads and cold grilled vegetables to burgers and sausages—the perfect wine for every backyard barbecue this summer.

### Words from our Winemaker

“While our 2012 Rosé is the perfect aperitif any time of year, it is also a beautiful compliment to wide variety of cuisine.”

*-Joshua Maloney*

**Composition** 36% Cabernet Sauvignon  
30% Sangiovese  
17% Syrah  
9% Merlot  
8% Malbec

**AVA** Columbia Valley

**Alcohol** 12.5%

**TA** .77

**pH** 3.36

**Harvest** October 2012

**Aging** 4 months stainless steel