



2013 Traditions Pinot Gris

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 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 our renowned estate vineyards.

-Butch & Jerry Milbrandt

Vineyards

Wine grapes for our 2013 Traditions Pinot Gris were harvested from our cool climate vineyards within the Ancient Lakes of the Columbia Valley AVA. At most of our sites in this region, our vines are planted on south-facing slopes to increase sun exposure in the summer and promote air circulation in the spring and fall. The 2013 vintage was the warmest on record since 2003, the growing season cooled just in time for harvest. The result is white wines with ripe flavors and vivid acidity.

Tasting Notes

Our 2013 Pinot Gris is crisp on the palate with lively flavors of white peach, a hint of cantaloupe giving way to a fleshy mid-palate with a clean, bright finish. Our Pinot Gris pairs beautifully with antipasto, summer salads, ripe white cheeses and simple seafood dishes such as steamed clams and oysters.

Words from our Winemaker

"Our 2013 Pinot Gris has bright aromas and flavors of peach, melon, and a hint of underlying minerality. It is crisp, lively and refreshing with a beautiful balance of citrus and floral notes."

-Joshua Maloney

Composition	100% Pinot Gris
AVA	Columbia Valley
Alcohol	12.5%
TA	6.3 g/L
pH	3.3
Brix	21.5
Harvest	September 2013
Aging	Stainless steel