



2013 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. For example, 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 vibrant acidity.

Tasting Notes

Our 2013 Rosé is dry and refreshing with lively aromas and flavors of strawberry, cranberry, fresh cut herbs, rose petal and notes of citrus. The palate is soft and polished with a crisp, clean 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 2013 Rosé is the perfect aperitif any time of year, it is also a beautiful complement to a wide variety of cuisine.”

-Joshua Maloney

Composition	A cuvée of Sangiovese and Syrah
AVA	Columbia Valley
Alcohol	12.5%
RS	0.5%
TA	6.1 g/L
pH	3.27
Harvest	October 2013
Aging	4 months in stainless steel