



2013 Traditions Sweet Katherine's Cuvee

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

Our 2013 Sweet Katherine's Cuvee is comprised of Riesling grapes harvested from our cool climate vineyards within the vast Columbia Valley. The majority of the fruit for this wine was sourced from our much sought after Evergreen Vineyard in the Ancient Lakes of the Columbia Valley AVA. At most of our sites, the vines are planted on south-facing slopes to increase sun exposure in the summer and promote air circulation in the spring and fall. The weather in 2013 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

The 2013 vintage of Sweet Katherine's Cuvee has a generous entry, juicy midpalate with a clean crisp finish. This wine perfectly balances the spiciest of dishes, anything from Thai to Caribbean cuisine... or can be enjoyed just as an aperitif.

Words from our Winemaker

"Our 2013 Sweet Katherine's Cuvée, named after Granny Milbrandt, flaunts enticing white Peach, honeysuckle, wet stone, grapefruit, orange blossom, and a very appealing ripe mango. Granny would be so proud!"

-Joshua Maloney

Composition	100% Riesling
AVA	Columbia Valley
Vineyard	95% Evergreen 5% Olsen Brothers
Alcohol	11.0%
TA	6.50 g/L
pH	3.18
RS	4.1%
Harvest	October 12, 2013
Aging	Stainless steel