

milbrandt

VINEYARDS



2015 THE ESTATES EVERGREEN 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 Emily Haines is handcrafting an award-winning spectrum of Milbrandt Vineyards wines from our renowned estate vineyards.

-Butch & Jerry Milbrandt

Vineyard

The Evergreen Vineyard, located in the Ancient Lakes of the Columbia Valley AVA, is recognized as one of the most unique sites in the state. The site features geologically young soils deposited by the Missoula Floods on top of caliche and volcanic basalt beds. It is from these diverse soils some of the state's best and most distinctive white wines, such as our Evergreen Chardonnay, are created.

Tasting Notes

Our 2015 The Estates Evergreen Chardonnay has aromas of ripe pear, baked apple, wet stone, jasmine, and a hint of butterscotch. This wine is full-bodied with a generous entry that gives way to a full round creamy mid-palate, followed by a hint of vanilla on the long lingering finish. Enjoy The Estates Evergreen Chardonnay with soft cheeses, herb crusted halibut or scallops.

Words from our Winemaker

"Our Evergreen Vineyard is located in the Ancient Lakes of the Columbia Valley AVA, and is known for the beautiful minerality that it imparts in our wines. Barrel fermentation and sur lies aging have added viscosity and hints of vanilla and spice, creating the elegance and balance of this wine."

-Emily Haines

Composition	100% Chardonnay
AVA	Ancient Lakes of the Columbia Valley
Vineyard	100% Evergreen
Harvest	October 3, 2015
Alcohol	14.50%
TA	6.00 (g/L)
pH	3.62
Brix	26.6
Aging/oak	100% oak aged in 20% new French oak
Cases	965