



COMPOSITION:
75% SYRAH, 25% TEMPRANILLO

AVA: COLUMBIA VALLEY

ALCOHOL: 12%

RS: DRY

TA: 5.60

PH: 3.45

HARVEST: SEPT. 2017

CASES: 5000

3 MONTHS STAINLESS STEEL

milbrandt
— VINEYARDS —

2017 Rosé

WINE NOTES

“Our dry Rosé is Syrah dominant and expresses aromas of ruby red grapefruit, pomegranate, cranberry and a hint of savory herb. I enjoy the fresh herbal and citrus quality that Tempranillo brings to the blend. When blended with Syrah, the two complement one another nicely. Our Rosé expresses a bright lively acidity with a round fruit driven mid-palate and a crisp, clean finish.”

-Butch Milbrandt, Winery Owner

OVERVIEW

Pioneer of the Columbia Valley wine region, Butch Milbrandt saw potential in Eastern Washington. In 1997, this fourth-generation farmer took a risk in planting grapes and soon became recognized for helping establish two of the top AVAs in Washington State: Ancient Lakes and Wahluke Slope.

Never forgetting his farming roots, Butch is a true “Renaissance rancher” who loves to ride his motorcycle, fly his plane, and cook. In the military, he cooked for his company. It was then he honed a talent for pairing food and wine and seasoned his desire to own a winery.

Now a multi-generational brand with Butch taking the lead, Milbrandt Vineyards remains a symbol of perseverance and reward. Once a potato farm, the brand is now producing 40,000+ cases of wine.

A premium wine tier as well as an introductory wine tier is available nationwide, both delivering uncompromising quality. Collectively, the Milbrandts have contributed to more 90-point wines than any other fourth-generation farming family in Washington.