



## 2012 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 Joshua Maloney 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 newly established 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 2012 Evergreen Chardonnay has aromas of ripe pear, baked caramel apple, lemon peel and hints of toast and vanilla. This wine is round and full-bodied with a generous mid-palate that gives way to a crisp, fruit-driven finish. Enjoy our Estates 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 both viscosity and a creamy hint of vanilla to the intrinsic elegance and balance of this wine."

*-Joshua Maloney*

<b>Composition</b>	<b>100% Chardonnay</b>
<b>AVA</b>	<b>Ancient Lakes of the Columbia Valley</b>
<b>Vineyard</b>	<b>100% Evergreen</b>
<b>Harvest</b>	<b>09/28/2012</b>
<b>Alcohol</b>	<b>14.5%</b>
<b>TA</b>	<b>6.2 (g/L)</b>
<b>pH</b>	<b>3.44</b>
<b>Brix</b>	<b>23.7</b>
<b>Aging/oak</b>	<b>100% barrel aged in 20% new French oak</b>
<b>Cases</b>	<b>330</b>