



## 2012 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

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. We also have uniquely intricate soils that bring character and personality to all of our wines. The majority of fruit for our 2012 bottling of Sweet Katherine's Cuvee is from the Evergreen Vineyard in the cooler Ancient Lakes of the Columbia Valley AVA. The weather in 2012 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

Our 2012 Sweet Katherine's Cuvee opens with notes of honeysuckle giving way to flavors of ripe apricot, melon and sweet peach. This summer sipper is medium-bodied with lively acidity and a long finish, and can be enjoyed with summer fruits, spicy cuisine or on the patio with friends and family.

### Words from our Winemaker

"Our 2012 bottling of Sweet Katherine's Cuvee, named after Granny Milbrandt, flaunts enticing floral notes, flavors of sweet peach and melon touched by honey with a crisp, lingering finish."

*-Joshua Maloney*

<b>Composition</b>	<b>100% Riesling</b>
<b>AVA</b>	<b>Columbia Valley</b>
<b>Vineyards</b>	<b>Evergreen</b>
<b>Alcohol</b>	<b>11.5%</b>
<b>RS</b>	<b>4.4%</b>
<b>TA</b>	<b>.73</b>
<b>pH</b>	<b>3.18</b>
<b>Harvest</b>	<b>October 25, 2012</b>
<b>Aging</b>	<b>Stainless Steel</b>