



# milbrandt

— V I N E Y A R D S —

## 2015 THE ESTATES LATE HARVEST RIESLING

### 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. 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

### Vineyards

The Wahluke Slope AVA is one of the warmest and driest climates in the state; ideal for grape growing. It is home to our Pheasant Vineyard, a site known for its large sandy areas, on top of caliche and volcanic basalt beds, deposited by the ancient glacial floods.

### Tasting Notes

Our 2015 Late Harvest Riesling has aromas of fresh Elberta peach, honeysuckle, green tea, and hints of honey and tangerine. This wine opens broadly across the palate, leading to balanced acidity, and a long pleasing finish with flavors of white peach, spice, and pineapple.

### Words from our Winemaker

"Pheasant Vineyard was chosen as the ideal site for our 2015 Late Harvest Riesling because Wahluke Slope ripens Riesling earlier than most areas in the state. These conditions, along with the extended hang time on the vines into December, provide us with a very dense and complex Late Harvest Riesling."

-Emily Haines

<b>Composition</b>	100% Riesling
<b>AVA</b>	Wahluke Slope
<b>Vineyards</b>	100% Pheasant
<b>Harvest</b>	December 16, 2015
<b>Alcohol</b>	13.5%
<b>RS</b>	13.2%
<b>TA</b>	8.20 (g/L)
<b>pH</b>	3.08
<b>Aging/oak</b>	Stainless Steel for 9 months
<b>Cases</b>	375