



COMPOSITION: 85.7% CABERNET SAUVIGNON,  
11% MALBEC, 3.3% PETIT VERDOT

AVA: WAHLUKE SLOPE

VINEYARDS: 79.2% NORTHRIDGE; 16.9%  
RAVENSCLIFF; 2.6% WAHLUKE SLOPE; 0.6%  
SUNDANCE; 0.5% KATHERINE LEONE; 0.2% DON  
TALCOTT

ALCOHOL: 15.5%

RS: DRY

TA (G/L) : 5.90

pH: 3.83

HARVEST: OCT. 2015

CASES PRODUCED: 1,510

AGING: 100% OAK AGED, 20% NEW AMERICAN  
OAK FOR 28 MONTHS

**milbrandt**  
— VINEYARDS —

2016 THE ESTATES

## *Cabernet Sauvignon*

### Wine Notes

*“Our estate bottling of Cabernet Sauvignon is filled with aromas of plum, black cherry, black currant and dried herb, with notes of mocha and espresso. It has a broad, viscous entry with a dense chewy mid-palate, followed by a very long finish. This wine pairs beautifully with rich dishes such as steak, lamb and duck.”*

-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 Milbrandt's have contributed to more 90-point wines than any other fourth-generation farming family in Washington.