



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.

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

AVA: WAHLUKE SLOPE

VINEYARDS: 79.2% NORTHRIDGE; 16.9% RAVENSLIFF; 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