



2007 K "Milbrandt" — Wahluke Slope
100% Syrah, 90% Sundance & 10% Pheasant

Tasting Notes: As the day is long...a never ending finish of spices, fresh tobacco, cured meats, and stone. So smooth, so fine. —*Charles Smith*

Score: 90 (2005 Vintage)

"Fruit-forward, spicy and appealing, this is consistent with previous editions of this popular wine. I particularly like the tight blackberry core, wrapped in leaf and showing a lot of earthy flavors. The oak is folded into the wine, not dominant, and it finished with good focus, purity and balance." **The Wine Enthusiast**, December 2007

Vineyards:

Sundance: This vineyard has a slight northerly slope which in turn provides a cooler site in a very warm growing region. Soils consist of 18 inches of sandy loam over a deep layer of coarse dark gray sand—providing good soil drainage. This vineyard is only 2 miles from Pheasant Vineyard, but with such different soils, produces a completely different wine profile. Timmerman loamy sand over sand over coarse sand. Planted in 1997.

Pheasant: Known for large areas of well-drained, sandy gravelly soils deposited by ancient glacial floods. Quincy loamy fine sand - sandy loam over sand. Both Sundance and Pheasant Vineyards are owned and sustainably farmed by brothers Butch and Jerry Milbrandt. Planted in 2000.

Technical Information:

Yield: 2.2 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels

Fining: none

Total Production: 1396 cases

Release date: September 15, 2009

Alcohol: 13.9%

Total Acid: .585

pH: 3.69

Residual Sugar: none