



2008 K “Milbrandt” — Wahluke Slope

Tasting Notes

Our most intense, elegant and finesseful vintage to-date. Classic K, dialed up a notch, with notes of smoked meat, cracked pepper, red raspberries and violets. So luscious, so tasty, and an unbelievable value. Get it while it's hot! —Charles Smith

“This Columbia Valley Syrah is Miles Davis smooth. Spices, pipe tobacco, smoked bacon and mineral complement this wine's rich fruit. —K&L Wine Merchants (2007 vintage)

“The Milbrandt Vineyard is all sand and gravel (basalt) hence the minerality of the wine. Alpine strawberries, white pepper & crushed stone permeate the bouquet. In the mouth it is plush & smooth with a long lingering finish of stone on tongue.” —Northwest-Wine.com (2007 vintage)

Vineyards

90% 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, but with such different soils, produces a completely different wine profile. Timmerman loamy sand over sand over coarse sand. Planted in 1997.

10% 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: 800 cases

Release date: April 2010

Alcohol: 13.9%

Total Acid: .585

pH: 3.69

Residual Sugar: none