



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*

Score 93 Robert Parker's Wine Advocate, September 2011

“The 2008 Syrah Milbrandt Vineyard was made with 40% whole clusters. Smoked meat, game, lavender, and blueberry aromastillate the nose leading to an already complex, smooth-textured, succulent wine that will deliver pleasure now through 2018. There are 800 cases of this nicely priced wine.”

Score 92, #28 Top 100 Wines of 2010, Seattle Met Magazine, September 2010

“This wine which comes from Sundance and Pheasant sites at Milbrandt Vineyards, offers an outrageously high quality-to-price ratio for a Washington Syrah.”

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 two 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: 15%

Total Acid: .585

pH: 3.69

Residual Sugar: none