



2009 K “Milbrandt” — Wahluke Slope

Tasting Notes

Low yield, high quality. Think black raspberry, white pepper, Asian spice, cured meat. Pretty on the nose, full on the palate. The best Milbrandt to date. —*Charles Smith*

Score 93 (2008 Vintage) 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 (2008 Vintage) 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.”

Vineyard

100% 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.

Technical Information

Foot stomped, 75% whole berry, 25% whole cluster, lengthy maceration, native yeast fermentation, basket pressed, barrel aged.

Yield: 2.2 tons per acre

Sorting: 1 time

Yeasts: Native

Treatment: Punch down

Malolactic Fermentation: yes

Ageing: French Burgundy Barrels, 25% New

Fining: none

Total Production: 680 cases

Release date: November 2010

Alcohol: 15.5%

Total Acid: .585

pH: 3.69

Residual Sugar: none