



## TASTING NOTES

Very nuanced & layered, this blend exhibits notes of black cherry, raspberry and plum, subtle toasted oak, powdered cocoa, hint of baking spice. Nice round finish with lingering aftertaste.

## TECHNICAL DATA

**Varietals:** 26% Grenache, 24% Cabernet Sauvignon, 15% Sangiovese, 12% Nebbiolo, 7% Malbec, 7% Merlot, 4% Syrah, 4% Mourvèdre, 1% Tempranillo • **Vineyards:** Elephant Mtn, Clifton Hill, Doebler, Northridge, Ravenscliff, Boushey • **AVA:** Wahluke Slope

**Production:** Maceration was a combination of pumpover & punchdown, fermentations were conducted by both “wild yeast strains” (Concerto, Prelude) and then followed by saccharomyces yeasts to create added complexity in the wine. Lots were pressed off after 12-18 days, and then barreled down while still fermenting. MLF took place in barrels, the wine was aged in new(33%) & used American & French oak barrels for 48 months.

**Analysis:** pH: 3.71 | TA: 6.2 g/L | RS: .43 g/L • **Alc%:** 15.0%

## ABOUT US

Pioneer of the Columbia Valley wine region, Butch Milbrandt saw potential in Eastern Washington. He’s one of the first to drive a stake into what is now known as a world-class wine destination. 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.

