

"Great aperitif wine, or serve with halibut and peach mango salsa." - Kendall Mix, Winemaker



TASTING NOTES

On the nose, floral notes of lily and stone fruit – apricot, peach, subtle hint of pineapple and coconut. More stone fruit flavors – peach, nectarine, and mango – present on the palate. Nice viscosity on the mid palate and finish, complemented by flavors of bread dough. An excellent acid balance exists throughout.

TECHNICAL DATA

Blend: 99.8% Viognier, 0.2% Chardonnay

AVA: Wahluke Slope

Vineyard(s): 100% Clifton

Alcohol: 12.5%

TA(g/L): 5.6 RS: 0.154 pH: 3.61

Brix: 22 Yeast: Alchemy I

Aging: 100% barrel fermentation in neutral oak barrels for 10 months

ABOUT MILBRANDT VINEYARDS

Planting our first vines in 1997, Milbrandt Vineyards now boasts an operation of nearly 4,000 acres across 23 distinct vineyard sites within the Wahluke Slope and Ancient Lakes AVA's of the Columbia Valley, totaling more than 60,000 cases produced annually. Now a multi-generational brand, Milbrandt Vineyards continues to deliver uncompromising quality with numerous award-winning wines.

Most recently, the 2017 Family Merlot made Wine Enthusiasts Top 100 of 2019, garnering a 91 point rating and Editor's Choice in spot number 77. The 2015 Milbrandt Cabernet Sauvignon was awarded number 43 on Wine Spectator's Top 100 Wines of 2018, garnering a 91 point rating.