

# BROWNE

FAMILY VINEYARDS

*Inspired by the greatness of one man, William Bitner Browne, late grandfather of proprietor Andrew Browne, Browne Family Vineyards is a dream that has been many years in the making. Every decision made—from the vineyard to the bottle—reflects a commitment to uncompromising quality, assuring cellar-worthy vintages that stand the test of time.*

“ALL THE BEST”

- Andrew Browne



## 2016 BACCHUS CHARDONNAY

### VINTAGE NOTE

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush tropical notes, while early ripening red varietals are well-developed with bright fruit notes. Longer-ripening red varietals, like Cabernet Sauvignon, will show more savory characteristics than in years past, making for cellar-worthy wines.

### WINEMAKING

Hand selected rows from Bacchus Vineyard in Columbia Valley AVA are the foundation for this small production Chardonnay. The grapes were gently pressed and transferred to cooperage for fermentation. Sur lie aged in small French oak barrels helped integrate the fruit and oak flavors and provide a rich mouth feel. Individual lots were managed separately, allowing the winemaker to identify the best lots for the final blend.

### TASTING NOTE

Viscous and rich with ripe pineapple, toasted marshmallow and mineral flavors of flint and wet stone. Silky smooth structure with bright balanced acid this wine is seamless, finishing with sweet oak and key lime pie flavors.

### CELLARING

Crafted as a cellar worthy wine; enjoy now or cellar for up to ten years.

2016 – 90 POINTS, *James Suckling*

### BLEND

100% Chardonnay

### APPELLATION

Columbia Valley

### GRAPE SOURCE

Bacchus Vineyard

### VINTAGE

2016

### WINEMAKER

John Freeman

### HARVEST DATE

Sept. 15, 2016

### YEAST

Vivache

### AGED

12 months

### OAK

40% new French oak, balance to second- to fourth-use barrels

### BOTTLED

September 11, 2017

### TA

5.6 g/l

### PH

3.83

### ALC.

14.1%