

BROWNE

FAMILY VINEYARDS

Inspired by the greatness of one man: William Bitner Browne, grandfather of proprietor Andrew Browne. Integrity and excellence are the standards upon which Browne wines are created. Browne Family is premium Washington wine, 15 years in the making before its first vintage debuted, crafted with the utmost quality and enjoyment in mind.

“A TRIBUTE TO MY GRANDFATHER.”

- Andrew Browne



2015 CABERNET SAUVIGNON

VINTAGE NOTE

The 2015 Washington state harvest will go down in history as the vintage where parts of the state persevered above irrigation restrictions, several 100-degree days, and a few late-season regional wildfires that spared growers from any problems. It will also be noted as the year with a record surge in growing degree days, a harvest that started early and ended by mid-October, and a bounty that surpassed even the 227,000 ton record set during the 2014 Washington harvest. Fruit flavors from this harvest are concentrated and intense, with moderate berry size, excellent phenolic ripeness and balanced acidity.

WINEMAKING

The fruit for Browne Family was harvested at the peak of Phenolic ripeness and tested on the vine for flavor and structure. Once harvested, all grapes were handpicked into small ½ ton bins and immediately de-stemmed. The winery “crusher,” used to de stem fruit was removed to maintain 70% whole berries during fermentation. This allowed for great extraction of color and increased the maturity of tannins making the wine more approachable. After pressing occurred, primary fermentation was completed in stainless steel. The new wine was then transferred to 59-gallon French oak casks; selected for their intense Cabernet varietal characteristics and to balance the fruit tannins.

TASTING NOTE

Aromas of dark berry and cigar box lead into a full bodied, textured wine with flavors of black cherry, cassis and cedar. Long and lasting finish of dark chocolate and forest floor.

CELLARING

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

- 2015 – **90 POINTS**, *James Suckling*
- 2015 – **GOLD MEDAL**, *San Francisco Wine Competition*
- 2014 – **91 POINTS**, *Year’s Best US Cabernets, Best Buy, Wine & Spirits*
- 2012 – **90 POINTS**, *Wine Spectator*
- 2010 – **91 POINTS**, *Wine Spectator*
- 2009 – **90 POINTS**, *Wine Enthusiast*
- 2008 – **TOP 10 WA WINES**, *Seattle Magazine*
- 2007 – **91 POINTS**, *Wine Spectator*

BLEND

96% Cabernet Sauvignon,
3% Petite Verdot, 1% Malbec

APPELLATION

Columbia Valley

GRAPE SOURCE

Quintessence, Shaw,
Browne Family Estate,
Blue Mountain Vineyard

VINTAGE

2015

WINEMAKER

John Freeman

HARVEST DATE

Sept. 12 – Oct. 8, 2015

YEAST

Andante

AGED

20 months

OAK

56% New French oak,

BOTTLED

August 14–21, 2017

TA PH
5.8 g/l 3.84

ALC.
14.9%