

BROWNE

FAMILY VINEYARDS

2016 CHARDONNAY

BY BROWNE FAMILY VINEYARDS

Tropical fruit notes of ripe pineapple and papaya. Spicy and fruit driven flavors of key lime and pear, finished with a mild banana note and lush toasted oak.

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.

Browne Family Vineyards proudly introduces the newest Washington wine at an extraordinary value perfect for by the glass enjoyment – HERITAGE CHARDONNAY.

OUR COLUMBIA VALLEY VINEYARDS

Heritage Chardonnay heralds from the Columbia Valley, where the land is perfectly suited for growing grapes, with optimal growing conditions with hot days allowing grapes to ripen and cool nights where acidity develops. This means that Heritage is well balanced with firm tannins, crisp acidity and ripe fruit structure, ready for immediate enjoyment.

The Heritage 2016 Chardonnay come from one AVA in the Columbia Valley, Yakima Valley, from a single vineyard, Willard. This is selected for the lush aromatics, bright fruit, earthiness and mineral characteristics in the Chardonnay.

Our Director of Viticulture, third-generation Washington farmer, Dave Minick, oversees all vineyard management for consistent, perfectly ripe grapes across all of our vineyard sites. All vineyards receive the same environmentally responsible care with minimalist intervention.

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARD SOURCING:

100% Columbia Valley AVA
Yakima Valley (Willard)

WINEMAKER:

John Freeman

AGING:

8 months, 26% New French oak

ALCOHOL: 14.5%

ABOUT THE WINE:

- Grapes are picked at the peak of ripeness in the early morning hours to preserve maximum fruit concentration.
- Basket press for small-lot fermentation and two-ton fermentation tanks; 70% whole cluster fermentation.
- Fruit is hand sorted, de-stemmed, crushed and cold soaked for 24-48 hours for optimal color extraction and concentration, followed by malolactic fermentation.

