

BROWNE

FAMILY VINEYARDS

2016 PINOT NOIR

BY BROWNE FAMILY VINEYARDS

Red and black-fruited and floral aromatics with notes of red plums, black cherries and candied violets. The palate offers a juicy and fruit-forward entry followed by a round and lively middle full of huckleberries and hints of jasmine and red fruits.



VINTAGE NOTE

Oregon's 2016 vintage will truly be remembered as one of the greatest. Warmer spring and summer temperatures led to one of the earliest seasons on record in the last 25 years in our vineyards. Despite the early start, 2016 ended up below our historical average of 2,440 growing degree days. The consistently warm, dry weather allowed us to achieve true physiological ripeness at harvest, which started September 5 and concluded October 1. The fruit that came into the cellar in 2016 is truly expressive with rich, concentrated flavors that will continue to evolve over time.

VINEYARDS

WILLAMETTE VALLEY AVA—90%

Waldo Hills Vineyard, Smith Farm Vineyard, Simeonov Vineyard, Battle Creek Vineyard

Oregon's largest AVA with 12,000 planted vineyard acres, known for high quality Pinot Noir and its volcanic, silty clay loam soils.

YAMHILL-CARLTON DISTRICT—8%

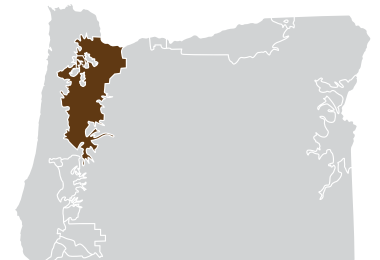
Yambela Vineyard

A sub-AVA in the Van Duzer rain shadow, between 200-1,000 feet elevation, with sought-after, deep flavored Pinot Noir.

RIBBON RIDGE—2%

Roe Vineyard

A sub-appellation to the Willamette Valley, it's made up of the silty clay loam Willakenzie soil, which produces deep black fruit flavors in our Pinot Noir grapes.



WINEMAKING

BLEND

100% Pinot Noir

AGED

7.5 months

TA 5.2 g/l PH 3.74 ALC. 14.2%

OAK 95% French oak, 5% American; 20% new

FOOD PAIRING

The silky tannins of this wine make it a great choice to enjoy on its own by the glass. It's a versatile food pairing wine that would make for a delicious complement to grilled salmon, roast chicken or a rack of lamb.