

# 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 WIFE, COURTNEY.”

- Andrew Browne



## 2014 MALBEC

### VINTAGE NOTE

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

### 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 Malbec varietal characteristics and to balance the fruit tannins. The Browne Family 2014 Malbec was barrel aged for 23 months.

### TASTING NOTE

Very dark and vicious with dark chocolate and brambly aromatics. Flavors of coffee, blackberry preserves and vanilla bean. Dusty and earthy finish with notes of maraschino cherry and a hint of mint or sweet herb.

### CELLARING

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

2012 – **91 POINTS**, *Wine Enthusiast*

2013 – **GOLD**, *San Francisco Chronicle*  
*Wine Competition*

### BLEND

100% Malbec

### APPELLATION

Columbia Valley

### GRAPE SOURCE

Summit View

### VINTAGE

2014

### WINEMAKER

John Freeman

### HARVEST DATE

Oct. 4, 2014

### YEAST

Andante

### AGED

23 months

### OAK

35% New French oak,  
65% second- to fourth-use  
white oak

### BOTTLED

September 17, 2016

TA PH  
6.4 g/l 3.73

ALC.  
14.5%

CASES PRODUCED  
483