

# BROWNE

FAMILY VINEYARDS

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## 2013 MERLOT

### VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.

### VINTAGE SOURCE

Merlot is chosen from Cane Ridge and Weinbau for its lush, dark fruit character and from Klipsun and Taylor Mag in Red Mountain for added structure and earthiness to the wine.

### 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. The Browne Family 2013 Merlot was barrel aged for 22months.

### TASTING NOTE

Aromas of chocolate, mocha and dried roses introduce a mix of red and black fruit flavors, resulting in an opulent merlot. Its thick, viscous body is balanced by good acidity for an even palate, finishing long and silky. This beautiful wine should make a believer out of anyone questioning the potential of merlot.

### CELLARING

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

2012 - **90 POINTS** - *Wine Spectator*

2011 - **92 POINTS** - *Tasting Panel*

### BLEND

*100% Merlot*

### APPELLATION

*Columbia Valley*

### GRAPE SOURCE

*Taylor Mag, Klipsun, Cane Ridge Vineyard, Weinbau*

### VINTAGE

*2013*

### WINEMAKER

*John Freeman*

### HARVEST DATE

*Sept. 11–Oct. 17, 2013*

### YEAST

*Pasture Red*

### AGED

*22 months*

### OAK

*44% new French oak,  
56% second- to third-use  
mixed oak*

### BOTTLED

*September 9, 2015*

TA	RS	PH
<i>5.6 g/l</i>	<i>1.0 g/L</i>	<i>3.51</i>

ALC.  
*14.14%*

CASES PRODUCED  
*1,343*

“A TRIBUTE TO MY MOTHER.”

- Andrew Browne