

BROWNE

FAMILY VINEYARDS

2015 GRENACHE ROSÉ

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 the record 2014 Washington harvest. Fruit flavors from this harvest are concentrated and intense, with moderate berry size, excellent phenolic ripeness and balanced acidity.

VINTAGE SOURCE

Grenache and Counoise are selected from Canyon Vineyard Ranch for their concentration in flavor and earthy minerality. The aromatics coming out of this Yakima Valley site showcase in this Rosé.

TASTING NOTE

Pale pink in hue, this Rhône-influenced rosé shows aromas and flavors of strawberry, guava, rhubarb and spice. Its crisp, racy acidity is balanced by the richness of barrel-aging. Pair this wine with oysters, Dungeness crab, salmon and lamb.

CELLARING

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

BLEND

79% Grenache, 21% Counoise

APPELLATION

Columbia Valley

GRAPE SOURCE

Canyon Vineyard Ranch

VINTAGE

2015

WINEMAKER

John Freeman

HARVEST DATE

September 15–30, 2015

YEAST

X16

OAK

Stainless Steel fermentation;
30% barrel-aged in used French
oak barrels

BOTTLED

January 12, 2016

TA	PH
6.38 g/l	3.14

RS	ALC.
None	13.49%

CASES PRODUCED
358



“ALL THE BEST”

- Andrew Browne