

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 WINEMAKER, JOHN FREEMAN.”

- Andrew Browne



2016 SAUVIGNON BLANC

VINTAGE NOTE

The 2016 Washington state growing season started quickly with warm temperatures that created vigorous vine development. Through May and much of June, daily temperatures looked as if they would outpace the record-setting 2015 vintage, but by the end of June temperatures had cooled considerably and summer continued with optimal growing conditions for fruit maturation in the vineyards. In late summer, rains came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters were managed to ensure top quality fruit production. Their efforts paid off as upon entering the cellar, winemakers had quality fruit to work with. In the end, the 2016 harvest will go down as another record-setting year for our estate vineyards and Washington as whole.

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 bright flavors that Sauvignon Blanc is known for. After pressing occurred, the wine went through primary fermentation in neutral barrels to increase aromatics and softened Fume Blanc characteristics.

TASTING NOTE

Wet stone and freshly cut alfalfa aromatics. Lime zest and graphite with a touch of gooseberry to make it clean and refreshing. Finishes with vanillans and dried fruit. Round mouth texture and spicy aftertaste will pair with anything off the grill or enjoy while coals are warming up.

CELLARING

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

2014 – 90 POINTS, *Wine Spectator*

BLEND

100% Sauvignon Blanc

APPELLATION

Columbia Valley

GRAPE SOURCE

Willard, Oasis

VINTAGE

2016

WINEMAKER

John Freeman

HARVEST DATE

September 1–23, 2016

YEAST

Enartis Ferm ES 181

AGED

6 months

OAK

Neutral third-use barrels

BOTTLED

February 21, 2017

TA	PH
<i>5.1 g/l</i>	<i>3.42</i>

ALC.
14.2%

CASES PRODUCED
2,530