

BROWNE

FAMILY VINEYARDS



2014 SAUVIGNON BLANC

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 up 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 destemmed. 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

Tropical aromatics of papaya and pineapple. A refreshing palate of white peach, nectarine and kiwi. This mineral-driven wine is very balanced and acidic and leads to dried apricot on the finish. A slightly viscous texture makes for a supple and enjoyable wine.

CELLARING

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

BLEND
100% Sauvignon Blanc

APPELLATION
Columbia Valley

GRAPE SOURCE
Willard

VINTAGE
2014

WINEMAKER
John Freeman

HARVEST DATE
September 26, 2014

YEAST
Vivace

OAK
100% Neutral Barrels

AGED
5 months

BOTTLED
February 17, 2015

TA PH
6.1 g/l 3.27

RS ALC.
0.6 g/l 13.7%

CASES PRODUCED
507

“A TRIBUTE TO MY ‘SAUVY’ LOVING FRIENDS,
YOU KNOW WHO YOU ARE.”

- Andrew Browne