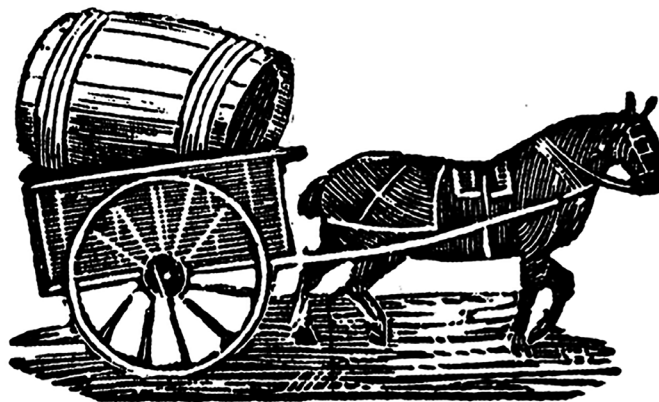


AN OLD WAY OF FARMING HELPS CREATE
A FANTASTIC NEW WINE.



SHARECROPPER'S

2015 YAKIMA VALLEY

MERLOT

THE STORY

DURING THE ECONOMIC RECESSION OF 2001, AND OWEN ROE'S FIRST COUPLE VINTAGES AS A WINERY, WASHINGTON GROWERS WERE FACING HARDSHIP IN SELLING THEIR FRUIT, COME HARVEST TIME. AT OWEN ROE, WE WANTED TO HELP OUR FARMING FRIENDS AND PREVENT MISSING OUT ON SUCH WELL-TENDED, BEAUTIFUL FRUIT. WE WERE PRESENTED WITH THE DIFFICULT AND COSTLY PURCHASING OF GRAPES TO PROCESS, CELLAR AND BOTTLE, WAITING SEVERAL MONTHS TO RECOVER OUR COSTS ON THE FINISHED WINE.

TO OVERCOME THIS OBSTACLE, WE DECIDED TO BRING BACK THE HISTORICAL BUSINESS PRACTICE OF SHARECROPPING, RESULTING IN THE APTLY NAMED WINE, "SHARECROPPER'S." THIS PARTNERSHIP MEANT THAT OWEN ROE WOULD TAKE THE FRUIT, MAKE THE WINE AND ONCE IT WAS SOLD, SHARE THE PROFITS WITH OUR GROWERS. THIS REMAINS AN IMPORTANT PART OF OUR HISTORY AND DUE TO THE SUCCESS OF THIS WINE; WE ARE NOW ABLE TO PAY OUR GROWERS UPFRONT.

TASTING NOTES

THIS NEW BOTTLING OF SHARECROPPER'S MERLOT SHOWS AROMAS OF CRANBERRY, TART CHERRY, VIOLET AND SPICE. DAZZLING FLAVORS OF BLACK CHERRY, CURRANT, PLUM AND HINTS OF PEPPER ARE NICELY BALANCED WITH BRIGHT ACIDITY AND FIRM TANNINS, FINISHING WITH A HINT OF BAKING COCOA.

VINEYARD SOURCES- ELERDING, OUTLOOK, RED WILLOW AND UNION GAP

BARREL AGED IN 14% NEW OAK FOR 10 MONTHS.

13% ALCOHOL

CELLARED & BOTTLED BY
SHARECROPPER'S WINE CO.

WWW.OWENROE.COM
508-678-6514

