

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



# SHARECROPPER'S

2016 YAKIMA VALLEY

# CHARDONNAY

## 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 UP-FRONT.

## TASTING NOTES

VIVID AND FRESH, THE AROMAS OF PINEAPPLE AND VANILLA BEAN SWIRL IN THE GLASS WHILE FLAVORS OF TROPICAL STONE FRUIT, APPLES AND STAR FRUIT FILL THE PALATE. A DELICIOUS ROUND BODY WITH A CRISP TEXTURAL MOUTH FEEL MAKES FOR A LOVELY FINISH TO THIS EXPRESSIVE WINE. PAIR WITH A TRADITIONAL CRAB LOUIE SALAD TOPPED WITH SOFT-BOILED EGGS AND SOME CRUSTY ARTISAN BREAD FOR A PERFECT MIDDAY LUNCH.

VINEYARD SOURCES- DuBRUL VINEYARD AND OUTLOOK VINEYARD

AGED 5 MONTHS IN NEUTRAL FRENCH OAK BARRELS, WITH PARTIAL MALOLACTIC FERMENTATION.

13% ALCOHOL

CELLARED & BOTTLED BY  
SHARECROPPER'S WINE CO.  
WWW.OWENROE.COM  
509.877.7717

