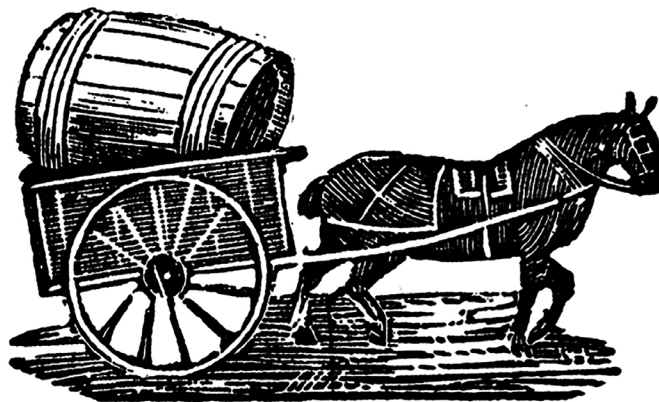


AN OLD WAY OF FARMING HELPS CREATE
A FANTASTIC NEW WINE.



SHARECROPPER'S

2015 COLUMBIA VALLEY

RED BLEND

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

BRIGHT GARNET HUES EXUDE FROM THE GLASS, LEADING TO AROMAS OF FRESH HERBS, VANILLA, SWEET TOBACCO AND CANDIED BERRIES. CHERRY COMPOTE, PLUM AND CEDAR NOTES SHOW UP FRONT WITH UNDERLYING NUANCES OF WET STONE, CEDAR AND EARTH. FIRM TANNINS AND GRIPPING ACIDITY CREATE A LASTING FINISH.

65% MERLOT, 35% SYRAH

VINEYARD SOURCES-
OUTLOOK, COVENTRY VALE

AGED 10 MONTHS IN 15% NEW FRENCH OAK BARRELS.

13% ALCOHOL

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

