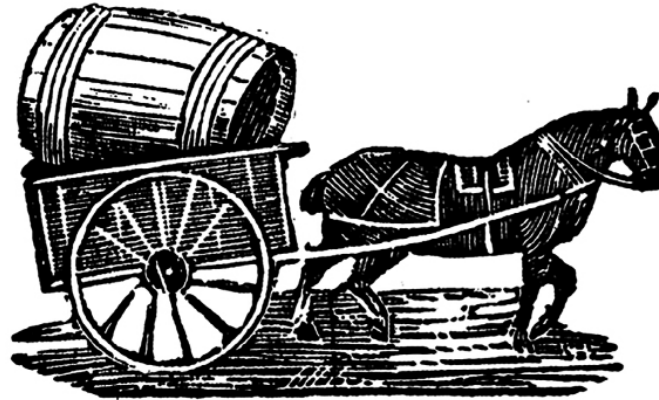


AN OLD WAY OF FARMING HELPS CREATE
A FANTASTIC NEW WINE.



SHARECROPPER'S

2017 OREGON

PINOT NOIR

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

ANOTHER VIBRANT AND LIVELY PINOT NOIR FOR SHARECROPPER'S! THIS WINE IS READY TO OPEN UP AND ENJOY NOW, EXUDING THE FLAVORS AND AROMAS OF AN UNUSUALLY HOT OREGON HARVEST. BING CHERRY, ROSE PETALS AND POMEGRANATE AROMAS BURST IN THE GLASS, WITH HINTS OF BAKING SPICE AND FOREST FLOOR. THE PALATE IS ELEGANT WITH CONTINUOUS FLAVORS OF CHERRY AND OLIVE NOTES. MILD TANNINS AND MOUTH-WATERING ACIDITY ARE FOCUSED WITH A SUBTLE COMPLIMENT OF TOAST AND CINNAMON TO ROUND OUT THE LONG FINISH.

VINEYARD SOURCES-

ANNAS, DURANT, MERRIMAN, SOJOURNER, LENNE

AGED 8 MONTHS IN FRENCH OAK BARRELS.

13% ALCOHOL

CELLARED & BOTTLED BY
SHARECROPPER'S WINE CO.

WWW.OWENROE.COM

