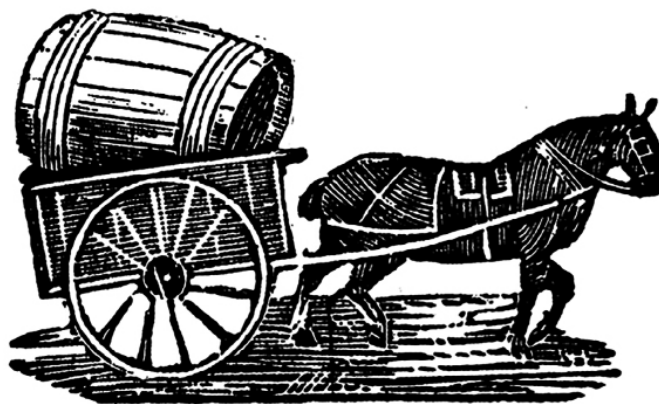


AN OLD WAY OF FARMING HELPS CREATE
A FANTASTIC NEW WINE.



SHARECROPPER'S

2016 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

THE 2016 VINTAGE CAN PAIR WELL WITH ALL KINDS OF CUISINE WITH AROMAS OF CANDIED CHERRY UP FRONT FOLLOWED BY LIGHTER EARTH AND OAK. ONCE IT HITS THE PALETTE, YOU'LL GET TART CHERRY, PLUM SKIN, SOME WOODSY AND HERBAL FLAVORS OF PINE AND EUCALYPTUS. THE TANNINS HAVE SOME GRIP BUT DON'T OVERPOWER THIS MEDIUM BODIED MERLOT. PERFECT AS AN ANYTIME WINE.

VINEYARD SOURCES - OUTLOOK VINEYARD

BARREL AGED IN French OAK FOR 10 MONTHS.

14.1% ALCOHOL

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

