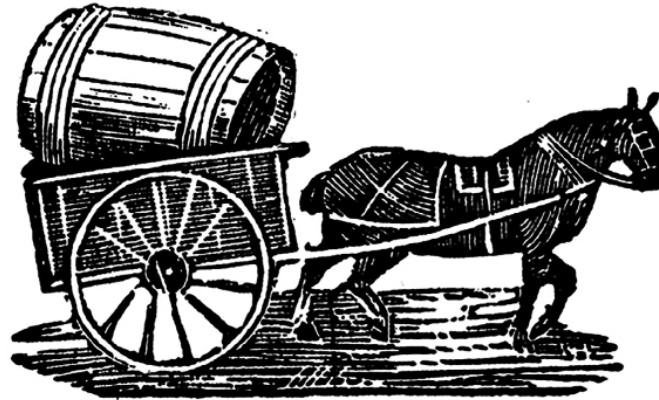


AN OLD WAY OF FARMING HELPS CREATE  
A FANTASTIC NEW WINE.



# SHARECROPPER'S

2017 YAKIMA VALLEY

# CABERNET SAUVIGNON

## THE STORY

DURING THE ECONOMIC RECESSION OF 2001, AND OWEN ROE'S FIRST COUPLE VINTAGES AS A WINERY, WASHINGTON GROWERS WERE FACING HARD-  
SHIP IN SELLING THEIR FRUIT, COME HARVEST TIME. AT OWEN ROE, WE WANTED TO HELP OUR FARM-  
ING FRIENDS AND PREVENT MISSING OUT ON SUCH WELL-TENDED, BEAUTIFUL FRUIT. WE WERE PRESENT-  
ED 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 SHARE-  
CROPPING, 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

ALWAYS A CROWD FAVORITE, THE 2017 VINTAGE PROVES TO BE ANOTHER GREAT ATTEMPT AT CREATING  
A FRUIT FORWARD, YET BOLD CABERNET SAUVIGNON. THIS WINE EXUDES JUICY AROMAS OF POMEGRANATE,  
BLACKBERRY AND TOBACCO SPICE. FLAVORS OF RED PLUMS, HINTS OF EUCALYPTUS AND MINT WITH A  
BALANCED MOUTH-FEEL. THIS CABERNET FINISHES SMOOTH WITH BRIGHT ACIDITY AND FIRM TANNINS.  
WE RECOMMEND OPENING THIS WINE NOW AND EN-  
JOYING IT AT A YOUNG AGE, HOWEVER, THIS WILL AGE WELL FOR 4-6 YEARS WHEN  
PROPERLY CELLARED.

VINEYARD SOURCES-  
UNION GAP VINEYARD  
OUTLOOK VINEYARD  
ANGIOLINA VINEYARD

13% ALCOHOL



CELLARED & BOTTLED BY  
SHARECROPPER'S WINE CO.

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