



DRUMHELLER



2014 CHARDONNAY | COLUMBIA VALLEY

“This Chardonnay opens with notes of green mango, melon and white flowers which are complemented by smoky mineral notes on the palate. The finish is crisp and refreshing.”

— Tim Jones, Winemaker

Vintage

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

Vineyards

- Sourced primarily from the Horse Heaven Hills AVA on a steep south facing slope to the Columbia River.
- The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics and enhance complexity.
- The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

Winemaking

- The grapes were harvested early to achieve a higher level of natural acidity.
- The grapes were pressed and fermented at a cool temperature. This low temperature slows fermentation and allows the wine to retain the orchard fruit characters naturally present in Chardonnay.
- 57 % of the wine was fermented and aged for 10 months in French and American oak barrels to bring out spicy and subtle smoke aroma. 43 % was fermented and aged in stainless steel to retain freshness.

Food Pairings

- Pairs well with seafood, especially fresh crab or lemon & herb crusted halibut; or be adventurous and pair the Chardonnay with braised veal and wild chanterelle and oyster mushrooms.

Technical Data

- Alcohol: 14.5%
- TA: 0.53
- pH: 3.45
- Blend: 100 % Chardonnay
- Appellation: Columbia Valley