



DRUMHELLER

2014 MERLOT | COLUMBIA VALLEY

“This Merlot opens with aromas of blueberry, subtle spice and rose petals with hints of cocoa. Balanced in style, this wine is structured, yet lively.”

— 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 Beverly and Four Feathers Vineyards. Both of these vineyards have low-yielding vines which produce smaller clusters and berries, resulting in intense varietal flavors and deep color.
- The balance of the very warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- The sandy soils create the right amount of stress to grow a balanced canopy providing the perfect sun exposure and elegant fruit.

Winemaking

- The grapes were harvested early to achieve a higher level of natural acidity.
- A significant portion of whole berry grapes were destemmed and fermented with diverse yeast types to enhance complexity. Fermentation lasted 7-10 days.
- The wine was aged in neutral and once-filled French and American oak, which was lightly toasted so that it doesn't overpower the grapes and lets the fruit show through, for 10 months.

Food Pairings

- This Merlot pairs well with savory dishes. Lamb, mushroom risotto, even rich soy-based sauces.



Technical Data

- Alcohol: 14.5%
- TA: 0.49
- pH: 3.79
- Blend: 78% Merlot, 22% Syrah
- Appellation: Columbia Valley