

DRUMHELLER

“Like their namesake, the wines of Drumheller are dramatic and distinct. I approach Drumheller winemaking thinking about elegance, the resulting wines show very delicate flavors with impressive balance and character. A pretty aromatic profile and fresh texture make them perfect for either sipping or pairing with food.” TIM JONES, WINEMAKER, DRUMHELLER



Our family of Drumheller Wines

White

Chardonnay

Red

Cabernet Sauvignon

Merlot

For AVAs of these wines,
please see our portfolio of wines list.

Drumheller —

A Phenomenon of Nature Worth Celebrating

Created by epic forces of nature, Drumheller™ Wines have been thousands of years in the making, dating back to when Ice Age glacial dams broke loose and unleashed a series of epic floods. Imagine waters raging over eastern Washington at ten times the combined flow of every river in the world! They scoured out dramatic channels and swept vast volumes of sandy, loamy soil onto the Columbia Plateau. One of these, the Drumheller Channels, has achieved National Natural Landmark status for the stark beauty of its landscape and its rich geological significance. Blessed by the floods' deposits of quick-draining soil, our vines are forced to reach deep and grow strong. The Columbia region's fabled long, warm days, scant rain and cool evenings concentrate sugars and cause aroma and flavors to develop. The result: wines of impressive balance and character.



DRUMHELLER



2016 CABERNET SAUVIGNON | COLUMBIA VALLEY

“The timeless allure of Cabernet Sauvignon is captured in this wine; with ripe, dark fruit and hints of baking spice curling back on blackberry, black currant and licorice.”

— Christopher Herring, Winemaker

Vintage:

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with fresh aromatics and vibrant acidity.

Vineyards:

- Sourced primarily from vineyards on the Wahluke Slope which is known for warm daytime temperatures and low-yielding vines. This area tends to 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, retained acidity 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

- Grapes were harvested early to achieve a higher level of natural acidity.
- The grapes were destemmed, and fermented for 6-10 days using a variety of yeasts to build complexity.
- Malolactic fermentation occurred in stainless steel, afterwards the wine was racked to neutral and once-filled oak barrels to age over 10 months.

Food Pairings

- This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short-ribs, stuffed peppers, pork tenderloin, and even dark chocolate.

Technical Data

- Alcohol: 14.3%
- TA: 0.55
- pH: 3.79
- Blend: 99% Cabernet Sauvignon, 1% other red varietal
- Appellation: Columbia Valley



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2017 CHARDONNAY | COLUMBIA VALLEY

“This refreshing Chardonnay carries hints of peach, apple, and a bright acidity which has a counterpoint in the subtle toast on the finish. Though this Chardonnay is easy to drink, one will continue to discover new layers with every sip.”

— Christopher Herring, Winemaker

Vintage

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

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.
- 30% of the wine was fermented and aged for 10 months in French and American oak barrel to bring out spicy and subtle smoke aroma. 70% was fermented and aged in stainless steel to retain freshness.

Food Pairings

- This Chardonnay pairs well with baked white fish, creamy risotto and rosemary chicken.

Technical Data

- Alcohol: 13.5%
- TA: 0.50 g/100mL
- pH: 3.61
- Blend: 100% Chardonnay
- Appellation: Columbia Valley



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2015 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

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

Vineyards

- Grapes are sourced from vineyards near the base of the Wahluke Slope which is consistently one of the warmest locations in the Columbia Valley.
- A combination of sandy and gravelly soils, along with low annual precipitation, allow control of vine growth and yield.
- The resulting grapes are intensely flavored and dark in color, with a wonderful balance between power and supple texture.

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 as to not overpower the grapes, for 10 months.

Food Pairings

- Pairs well with savory dishes like lamb, mushroom risotto, and even dishes with rich soy-based sauces.



Technical Data

- Alcohol: 13.5%
- TA: 0.52 g/mL
- pH: 3.76
- Blend: 80% Merlot, 20% Syrah