



DRUMHELLER

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