



DRUMHELLER

2016 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

- 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 the Horse Heaven Hills 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.
- 50% of the wine was fermented and aged for 10 months in French and American oak barrels to bring out spicy and subtle smoke aromas. 50% was fermented and aged in stainless steel to retain freshness.

Food Pairings

- Pairs well with seafood, especially fresh crab or lemon and herb crusted halibut. For an adventurous pairing, try this Chardonnay with veal and wild mushrooms.

Technical Data

- Alcohol: 13.5%
- TA: 0.55 g/100mL
- pH: 3.58
- Blend: 100% Chardonnay
- Appellation: Columbia Valley

