



DRUMHELLER

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