

2016 Chardonnay

Columbia Valley • 100% Chardonnay

The 2016 Chardonnay is smooth, rich and balanced. With flavors of fresh apple, pear, and tropical fruit with the oak giving it a nice rich mouthfeel and hints of oak in the nose and finish.

- Wines that are distinctly made from Winemaker David Merfeld.
- Sourced from vineyards in the Columbia Valley in Eastern Washington.
- Protected by the Cascades, Columbia Valley gets 6-8" rain annually.

FOOD PAIRINGS

Fried fish, roasted veggies, lemon cake



MERF

PRICING*

\$8.24 case 1



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2016 Cabernet Sauvignon

Columbia Valley • 80% Cabernet Sauvignon, 19% Merlot and 1% Cabernet Franc

The 2016 Cabernet Sauvignon is balanced, soft and approachable. With flavors of blackberry, toffee and subtle spice notes this wine has silky tannins and a lasting finish.

- Wines that are distinctly made from Winemaker David Merfeld.
- Sourced from vineyards in the Columbia Valley in Eastern Washington.
- Protected by the Cascades, Columbia Valley gets 6-8" rain annually.

FOOD PAIRINGS

BBQ ribs, grilled steak or a decadent chocolate cake



MERF

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\$9.74 Case 1



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2015 Chardonnay

Columbia Valley • 100% Chardonnay

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.

- Drumheller produces elegant, expressive wines with fresh aromatics.
- Celebrating the dramatic Drumheller Channels of eastern Washington.
- Ancient floods left volumes of sandy, loamy soil in Columbia Valley.

FOOD PAIRINGS

seafood, especially fresh crab or lemon and herb crusted halibut, veal and wild mushrooms.



DRUMHELLER

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2015 Merlot

Columbia Valley • 80% Merlot, 20% Syrah

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.

- Drumheller produces elegant, expressive wines with fresh aromatics.
- The channels were carved from massive floods thousands of years ago.
- Balanced in style, this wine is structured yet lively.

FOOD PAIRINGS

Lamb, mushroom risotto, dishes with rich soy-based sauces



DRUMHELLER

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2015 Cabernet Sauvignon

Columbia Valley • 80% Cabernet Sauvignon, 18% Merlot, 2% Syrah

88 points - Top Value

Wine Spectator - 8/17, 2015 Vintage

The bright floral nose of this Cabernet Sauvignon opens to flavors of cola, ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense, yet silky.

- 2015 was one of the warmest growing seasons on record in Washington.
- Sourced primarily from vineyards on the Wahluke Slope.
- Aged in neutral, once filled oak barrels for 9 months.

FOOD PAIRINGS

Braised short-ribs, stuffed peppers, pork tenderloin, and even dark chocolate



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2016 Cabernet Sauvignon

Columbia Valley • 96% Cabernet Sauvignon, 4% Cabernet Franc

92 points

JamesSuckling.com 5/18, 2016 Vintage

The flavors are layered with tones of blueberry jam, pomegranate and chocolate. The texture is rustic, yet silky, with a unique savory and inviting finish.

- 50% of the final blend aged in 100% older French oak for 12 months.
- 10% of wine was fermented in concrete tanks.
- 50% of grapes stayed on skins after fermentation for approx. 9 months.

FOOD PAIRINGS

Grilled meats such as lamb, beef and pork, and seared vegetables.



INTRINSIC WINE CO.

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2016 Red Wine Blend

Columbia Valley • 52% Cabernet Franc, 44% Malbec, 3% Cabernet Sauvignon, 1% Merlot

94 points

JamesSuckling.com 5/18, 2016 *Vintage*

This wine opens with refined notes of raspberry, white tea leaves, a hint of fresh mint and lavender. The flavors are layered with milk chocolate, fig reduction, dark plum and licorice root, and the texture is angular, yet sophisticated, with chocolate ganache details in the finish.

- Cabernet Franc juice fermented on the Malbec skins, and vice versa.
- 50% of the final blend aged in 100% neutral French oak for 9 months.
- 52% Cabernet Franc, 44% Malbec, 3% Cabernet Sauvignon, 1% Merlot

FOOD PAIRINGS

Beef sliders, citrus marinated pork sandwich, beef and pork meatballs in a chipotle sauce



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WINE CO.

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2017 Le Fervent Rosé

Costières de Nîmes AOC • 65% Grenache, 25% Mourvèdre, 10% Cinsault

91 points

Wine Enthusiast 7/18, 2017 *Vintage*

Very pale pink with violet hues. Intense nose of crushed strawberries, pomegranate and floral notes. Very dynamic wine with a rich mouthfeel, fresh red berries and mineral flavors, and a long lively finish.

- Aged in concrete tanks and underwent Batonnage for 6 weeks.
- 6,000 cased imported.
- 65% Grenache, 25% Mourvèdre, and 10% Cinsault

FOOD PAIRINGS

Grilled or roasted pork or lamb, richly-prepared seafood dishes, pasta with sautéed vegetables.



TENET  WINES

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\$12.50 Case 1



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2014 Le Fervent Syrah

Costières de Nîmes AOC • 87% Syrah, 10% Grenache, 3% Viognier (co-fermented with Syrah)

90 points

Wine Enthusiast 5/17, 2014 *Vintage*

Fresh and vibrant the unctuous mouthfeel delivers aromas of crushed violet, blueberry pie, pepper and is highlighted by hints of toast and china ink. Refined tannins and good acidity extend the perception of fresh fruits.

- The inclusion of stems during fermentation adds earthy savory aromas.
- Aged for 12 months in concrete vats and oak barrels.
- 87% Syrah, 10% Grenache, and 3% Viognier (co-fermented with Syrah)

FOOD PAIRINGS

Mushroom and Butternut Squash Gratin, Mushroom stroganoff with chive mash



TENET  WINES

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\$12.50 Case 1



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2016 "The Convert" Red Blend

Columbia Valley • 56% Syrah, 19% Merlot, 10% Grenache, 9% Malbec, 2% Cabernet Sauvignon, 1% Barbera, 1% Cinsault, 1% Mourvèdre, 1% Viognier

Bright bramble and red cherry aromas, hints of black pepper and baking spices. Blackberry and black cherry flavors on the palate, complemented by toasted oak with gentle American spice influence. The palate is plush and round with excellent length and finesse.



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2015 The Pundit Syrah

Columbia Valley • 89% Syrah, 5% Grenache, 4% Mourvèdre, 2% Viognier (co-fermented with Syrah)

92 points

The Wine Advocate 6/17, 2015 *Vintage*

Blueberry jam compote with soy and miso undertone aromas are complemented by a brambly, cinnamon and a subtle meaty character. A very smooth mouthfeel glides into a long silky finish with flavors of juicy blueberry, hints of tobacco and subtle gamey undertones.

- Approximately 22% of the lots were fermented as whole clusters.
- Aged 13 months; 80% in neutral French and American oak, 20% new oak.
- 89% Syrah, 5% Grenache, 4% Mourvèdre, 2% Viognier (Syrah co-fermented)

FOOD PAIRINGS

Lamb on fresh herb salsa, Eggplant Tomato lasagna, French onion soup



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