



Badger Mountain Vineyards and Winery

Visionary and life-long farmer Bill Powers planted Badger Mountain Vineyard with his son Greg in 1982. Just six years later, well-before the word organic became trendy and then universal, Bill transitioned his 80-acre estate to organic viticulture and in 1990 Badger Mountain Vineyard became the first Certified Organic winegrape vineyard in Washington State.

Produced in the premiere Columbia Valley AVA, Badger Mountain Wines benefit from an ideal location and climate, deep volcanic soil, and organic production from vine to bottle. Badger Mountain N.S.A. wines (No Sulfites Added) are USDA Organic Certified and our Vintners Estate Series (VES) wines are made with certified organically grown grapes. All Badger Mountain Vineyard wines represent our ongoing commitments to environmental sustainability and the creation of high quality wines that reflect the purest expression of exceptional fruit.

Using a palette of diverse organic grapes, winemaker Greg Powers creates a wide array of classic varietal wines with no sulfites added. Greg's imaginative blends result in fresh and provocative wines ~ each with a distinct heady balance of fruit, floral, spice, and earth. Each of our NSA wines carries the USDA Organic logo and, per federal regulations, contains less than 10 parts per million sulfites.



Supporting Organic Family Farms