

Natural Passion Responsible Farming Pure Wine



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 wine grape vineyard in Washington State.

Using a palette of diverse certified organic grapes, winemaker Jose Mendoza creates a wide array of classic varietal wines with no sulfites added. Jose'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.



Why WA State Red Wine?

- The reds show the fruit and body of California's wines with the earth and structure more common with Bordeaux.
- Long, warm, and sunny day's are followed by cooler nights with temperatures swinging as much as 40 degrees. This helps keep a lot of natural acidity and balance in the wines.
- The E.WA winds (which can blow quite often) stress the vines and forces them to grow thicker grape skins resulting in rich tannins and structure.
- E.WA is a desert, so with a lack of rainfall during harvest time, we are able to control how much water the vine gets resulting in more aromatic, extracted, concentrated, and very balanced red wines.
- The very cold winters actually allow the vines to go into full dormancy, which allows the vine to total shut down and rest for the next growing season. The arid conditions also helps keep our vineyard sites free of disease.
- A typical WA state Red Wine is medium to full-bodied, well-structured, with dry tannins, and balanced acidity and tannins.