



BARNARD
GRIFFIN

SYRAH

columbia valley | vintage 2021

QUALITY • CONSISTENCY • CHARACTER | 40 YEARS IN WASHINGTON WINE | FAMILY-OWNED AND OPERATED

SYRAH AT BARNARD GRIFFIN —

The Desert Aire Vineyard has some of the most expressive fruit flavor in Washington. Syrah in our climate has a wonderful balance of refined acidity and structure (think France) and bright definitional fruit (think Australia) without overblown alcohol.

VINTAGE 2021 —

Spring was early and warm. Water regimens had to be locked in and canopies situated so that the grapes had a modicum of relief from the blazing sun. Once we made it through summer, heat moderated and things were fairly straightforward through the end of harvest.

The intense heat contributed to smaller, more concentrated berries with less tonnage to go around – which in the end will make for some truly interesting, small lot wines. Reds will have a dense color and concentration, while cool nights saved the day (and the acid) for the whites.

TECH NOTES —

VINEYARD SELECTION

Desert Aire Vineyard | WAHLUKE SLOPE

BLEND

100% Syrah

WINEMAKING

PH - 3.9

TA - .79

RS - .1G/L

FULL ML

FERMENTATION

Pumpovers 2 times daily; pressed at 1-3% sugar; peak fermentation temperature 85 degrees

FINISHING

40% -

18 months (barrique) 10% 1 yr French oak
90% neutral

60% -

18 months (oak tanks)

858 CASES PRODUCED - ABV 14.2%

TASTING NOTES —

The nose shows abundant aromatic red fruit.

On the palate, youthful and fruity, yet balanced and brimming with juicy acidity.

A lovely Syrah with lots of personality and attitude.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER



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