

# **CHARDONNAY**

columbia valley I vintage 2022

quality  $\cdot$  consistency  $\cdot$  character | 40 years in washington wine | family-owned and operated

### Chardonnay at Barnard Griffin —

Once our largest in production, the Chardonnay is the "girl who brought us to the dance" - and now exists in a particular Barnard Griffin-style; partially barrel fermented, deftly blended with stainless steel.

## VINTAGE 2022 —

A wet, late spring, a torrid summer, a perfect fall.

Harvest began 25 full days later than recent years on September 12th. This is about the time nature and providence shined upon us with a beautifully warm and gentile autumn. Whites were generally afforded extra hang time for flavor development without excessive sugar and depleted acid, almost perfect balance to be very authentic Washington wines. Reds were similarly well composed with ample sugar and enhanced character from additional time on the vine. Rich and balanced reds of excellent potential.

### Tech Notes —

VINEYARD SELECTION

Arete Vineyard | columbia valley Gamache Vineyard | columbia valley Olsen Vineyard | columbia valley

BLEND 100% Chardonnay WINEMAKING PH - 3.74 TA - .66

RS - 1G/L PARTIAL ML

FERMENTATION

33% of lot barrel fermented, the remainder done in stainless steel to retain fruity character; partial mL at 2.25g/L malic acid

FINISHING

9 months — neutral French oak barriques

9400 CASES PRODUCED - ABV 13.4%

## TASTING NOTES —

Loaded with complex and focused peach, pear and apricot fruit balanced by bright acidity and just the right amount of minerality on the finish.

Crisp, clean and round.

A versatile wine that is the perfect match for white-sauced pasta dishes, poultry and charcuterie boards.

ROB GRIFFIN
FOUNDING WINEMAKER

Megan Hughes 2nd Generation Winemaker

