



RIESLING

columbia valley | vintage 2022

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

RIESLING AT BARNARD GRIFFIN —

The palate effect of sugar can be mysterious in Riesling. This wine finishes with acid and fruit but is certainly not overtly sweet in flavor. It's easy to reach for Riesling with seafood and poultry; it's a wonderful, versatile wine with food.

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 gentle 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

Bacchus Vineyard | WHITE BLUFFS

BLEND

100% *Riesling*

WINEMAKING

PH - 3.36

TA - .79

RS - 5.5G/L

NO ML

FERMENTATION

Cool fermented in stainless steel to retain fruit intensity in aroma + flavor

FINISHING

Bottled in July, 2023

1109 CASES PRODUCED

TASTING NOTES —

This sunny off-dry Riesling has the purity of mineral acidity and citrus freshness.

A complex and structured white with notes of tart apple, orange zest and pink grapefruit.

Bright, flavorful and delicious!

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER

