



SAUVIGNON BLANC

columbia valley | vintage 2022

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

SAUVIGNON BLANC AT BARNARD GRIFFIN —

Sauvignon Blanc in Washington has enough herbal identity to be intriguing and enough tropical fruit character to be fruity and pleasant. Our many years of practice blending Semillon in with our Sauvignon Blanc (5% in this case) have created a style that exhibits richness and enhanced longevity.

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

95% *Sauvignon Blanc*
5% *Sémillon*

WINEMAKING

PH - 3.34
TA - .78
RS - .32G/L
NO ML

FERMENTATION

Cool fermented in stainless steel to retain fruit intensity in both aroma and flavor

FINISHING

Bottled in March, 2023

6100 CASES PRODUCED - ABV 12.8%

TASTING NOTES —

Boasts a captivating bouquet of pear, apple, dried pineapple and minerals.

In the mouth it is very poised, exhibiting juicy acidity and long, lingering flavors.

Refreshing, palate-cleansing and food friendly.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER

