



# CHARDONNAY

columbia valley | vintage 2023

QUALITY • CONSISTENCY • 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 2023 —

2023 was about as seamless and normal as a farmer can expect in a quickly changing global climate. Harvest was barreling down on us mid-August whether we were ready for it, or not. An early but moderate spring, followed by the Columbia Valley’s obligatory scorching 2 week stretch had fruit development in prime shape come August. Winemakers love a short sleeve and light denim harvest (at least these ones do) and that’s exactly what we got.

We wrapped up on October 21st, well before any threats of winter. We saw reds with high fruit concentration and great color with full tannin development while the whites came in with steady acid and enhanced fruit definition. Fruit character is going to be the name of the game for our 2023 varieties. Expect to see another set of well-balanced, varietally specific wines coming out of our corner of the Columbia Valley.

## TECH NOTES —

### VINEYARD SELECTION

Arete Vineyard | COLUMBIA VALLEY  
Gamache Vineyard | COLUMBIA VALLEY  
Olsen Vineyard | COLUMBIA VALLEY  
Crawford Vineyard | YAKIMA VALLEY

### BLEND

100% *Chardonnay*

### WINEMAKING

PH - 3.71  
TA - .81  
RS - 1.5G/L  
PARTIAL ML

### FERMENTATION

44% of lot barrel fermented, the remainder done in stainless steel to retain fruity character; partial mL at 1.95g/L malic acid

### FINISHING

9 months — neutral French oak barriques

7600 CASES PRODUCED - ABV 13.4%

## TASTING NOTES —

Features an expressive nose with subtle floral notes that complement its toasted oak nuances.

The palate is full-bodied with a deliciously appealing fruity character and a beautifully structured finish.

Wonderful served alongside roasted poultry and pasta dishes with cream sauce.

ROB GRIFFIN  
FOUNDING WINEMAKER

MEGAN HUGHES  
2ND GENERATION  
WINEMAKER



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