

ALBARIÑO

columbia valley I vintage 2024

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

Albariño at Barnard Griffin —

This wine has marvelous aromatics, with crisp acidity and a surprisingly rich finish. We're convinced it's a natural for Washington State - and it has become a flagship wine for our Reserve White program.

VINTAGE 2024 —

The 2024 vintage in Washington state was marked by a near-perfect growing season that allowed grapes to ripen evenly across the Columbia Valley. The season's weather set the stage for wines with bright acidity, expressive fruit, and excellent aging potential.

Spring rains produced vines with strong canopies and healthy fruit set. Acid development and aromatics both benefitted from cool nights through the summer, as temperatures rose steadily post spring, not wavering until September. There was a moment of prolonged heat in mid-summer, but eventually the sun set into more reasonable temperatures and the vines adjusted accordingly.

Harvest began later than "usual" and temperatures were moderate throughout the harvest window allowing some varietals, particularly reds, to see an extended hang-time on the vine, which allowed for more concentrated flavors and deeper color.

Tech Notes —

VINEYARD SELECTION
Crawford Vineyard | YAKIMA VALLEY

BLEND 100% Albariño WINEMAKING PH - 3.35 TA - 1 RS - .18G/L

NO ML

FERMENTATION

Whole cluster pressed and cool fermented in stainless stell to retain fruit intensity in both aroma and flavor.

FINISHING
Bottled in January 2025

700 CASES PRODUCED - ABV 12.9%

TASTING NOTES —

Loaded with notes of juicy peach, granny smith and an underpinning of bright citrus.

Round on the palate even with the exuberant acidity, with a delightful lingering finish.

Think seafood, think sipping seaside... think "You know what would be good with this? Albariño."

ROB GRIFFIN
FOUNDING WINEMAKER

Mgdffgn Megan Hughes 2nd Generation Winemaker

