

## Côtes du Rôb Blanc at Barnard Griffin —

A natural companion to the Côtes du Rôb red blend, this Viognier/Roussanne blend changes annually to reflect the strengths of the vintage.

## 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 Gunkel Vineyard ¦ columbia valley

BLEND 75% Viognier 25% Roussanne

WINEMAKING PH - 3.67 TA - .73 RS - .1G/L NO ML

FERMENTATION cool fermented in stainless steel to retain fruit intensity

FINISHING Bottled in February, 2025

178 CASES PRODUCED - ABV 14.1%

## Tasting Notes —

Pear with a citrus-laced nose, revealing hints of ginger and melon.

Very refreshing attack of candied apricots and pear fruit.

Glassy texture, nicely supported by snappy acidity.

Rob Griffin Founding Winemaker

Megan Hughes

Megan Hughes 2nd Generation Winemaker



LABEL REFLECTS PAST VINTAGE