



CÔTES DU RÔB

yakima valley | vintage 2022

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

CÔTES DU RÔB AT BARNARD GRIFFIN —

A tongue-in-cheek reference (in reverence) to the Côtes du Rhône appellation and the gorgeous wines that are produced therein.

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 gentile 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

Lonesome Spring Ranch | YAKIMA VALLEY

BLEND

59% Grenache
25% Syrah
10% Durif
6% Mourvedre

WINEMAKING

PH - 3.6
TA - .67
RS - .6G/L
FULL ML

FERMENTATION

Pumpovers 2 times daily; pressed at 1-3% sugar; peak fermentation temperature 85 degrees

FINISHING

32 months — 15% new French oak
85% neutral barriques

250 CASES PRODUCED - ABV 15%

TASTING NOTES —

Boysenberry, cherry cordial and layers of herbes de Provence linger in the glass, while the palate is rife with tart-yet-jammy acidity and well-integrated tannins.

A delightful version of our perpetually lauded Côtes du Rôb and a perfect-yet-red summer sipper, try it at a slight chill to combat the heat waves in store for us.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER



LABEL REFLECTS PAST VINTAGE