

SYRAH columbia valley | vintage 2022

Quality \cdot consistency \cdot character $\mid 40$ years in washington wine \mid family-owned and operated

Syrah at Barnard Griffin —

The Desert Aire Vineyard has some of the most expressive fruit flavor in Washington. Syrah in our climate has a wonderful balance of refined acidity and structure (think France) and bright definitional fruit (think Australia) without overblown alcohol.

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 Desert Aire Vineyard ¦ wahluke slope

BLEND 100% Syrah WINEMAKING PH - 3.85 TA - .78 RS - .1G/L FULL ML

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

FINISHING 50% -16 months (barrique) 20% l yr French oak 80% neutral

16 months (oak tanks)

950 CASES PRODUCED - ABV 14.2%

TASTING NOTES —

Brimming with blackberry, black cherry and plum fruit, this Syrah is very exciting to drink!

Solid acidity, chewy tannins and well integrated oak accents add depth and complexity.

Rob Griffin Founding Winemaker

Megan Hughes







COLUMBIA VALLEY

QUALITY, CONSISTENCY, AND CHARACTER FROM WASHINGTON'S PREMIER FAMILY-OWNED WINERY