



RIESLING

columbia valley | vintage 2023

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

RIESLING AT BARNARD GRIFFIN —

The palate effect of sugar can be mysterious in Riesling. This wine finishes with acid and fruit but is certainly not overtly sweet in flavor. It's easy to reach for Riesling with seafood and poultry; it's a wonderful, versatile wine with food.

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

Bacchus Vineyard | WHITE BLUFFS

BLEND

100% *Riesling*

WINEMAKING

PH - 3.4

TA - .7

RS - 7G/L

NO ML

FERMENTATION

Cool fermented in stainless steel to retain fruit intensity in aroma + flavor

FINISHING

Bottled in June, 2024

1291 CASES PRODUCED

TASTING NOTES —

Quite floral, vibrant and tangy.

Crisp apple and orange flavors are highlighted by subtle notes of Asian pear.

Very pure and fresh tasting.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER

