



SAUVIGNON BLANC

columbia valley | vintage 2023

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

SAUVIGNON BLANC AT BARNARD GRIFFIN —

Sauvignon Blanc in Washington has enough herbal identity to be intriguing and enough tropical fruit character to be fruity and pleasant. Our many years of practice blending Semillon in with our Sauvignon Blanc have created a style that exhibits richness and enhanced longevity.

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

Sauvignon Blanc with 5% Semillon

WINEMAKING

PH - 3.3

TA - .75

RS - .5G/L

NO ML

FERMENTATION

Cool fermented in stainless steel to retain fruit intensity in both aroma and flavor

FINISHING

Bottled in June, 2024

2876 CASES PRODUCED - ABV 12.8%

TASTING NOTES —

Opens with a range of dynamic orange, lime and mango flavors and aromas, shaded with sage and flint overtones.

Has just the right amount of mouth-cleansing acidity and pizzazz to pair well with shellfish and light cheeses.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER

