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 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
Desert Aire Vineyard ¦ WAHLUKE SLOPE

BLEND	WINEMAKING
82% *Syrah*	PH – 3.95
9% *Merlot*	TA – .75
9% *Cabernet Sauvignon*	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% 1 yr French oak
                       80% neutral
50% –
16 months (oak tanks)

1017 CASES PRODUCED – ABV 14.2%

Tasting Notes —

Delivers a cascade of opulent plum, raspberry and blackberry fruit flavors framed with subtle notes of bittersweet chocolate and toasted oak, beautifully focused and expressive.

Gorgeous tannins and a powerful and concentrated composition.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER