

RIESLING

columbia valley I vintage 2024

QUALITY \cdot CONSISTENCY \cdot 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 2024 —

The 2024 vintage in Washington state was marked by a near-perfect growing season that allowed grapes to ripen evenly across the Columbia Valley. The season's weather set the stage for wines with bright acidity, expressive fruit, and excellent aging potential.

Spring rains produced vines with strong canopies and healthy fruit set. Acid development and aromatics both benefitted from cool nights through the summer, as temperatures rose steadily post spring, not wavering until September. There was a moment of prolonged heat in mid-summer, but eventually the sun set into more reasonable temperatures and the vines adjusted accordingly.

Harvest began later than "usual" and temperatures were moderate throughout the harvest window allowing some varietals, particularly reds, to see an extended hang-time on the vine, which allowed for more concentrated flavors and deeper color.

TECH NOTES -

VINEYARD SELECTION

Bacchus Vineyard | WHITE BLUFFS

Lonesome Spring Ranch | YAKIMA VALLEY

Crawford Vineyard | YAKIMA VALLEY

BLEND 100% Riesling

WINEMAKING PH - 3.45 TA - .8 RS - 7G/L NO ML

FERMENTATION

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

FINISHING
Bottled in March, 2025

2090 CASES PRODUCED

Tasting Notes —

Ripe, fruity attack supported by tasty, cool flavors of lime, ginger and apple.

Complex and layered.

Less than 1% residual sugar, a bright and flavorful Riesling perfect for pairing.

Rob Griffin Founding Winemaker

MEGAN HUGHES 2nd GENERATION WINEMAKER

