

# SAUVIGNON BLANC

columbia valley I vintage 2024

quality  $\cdot$  consistency  $\cdot$  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 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 Gunkel Vineyard | COLUMBIA VALLEY

BLEND

97% Sauvignon Blanc 3% Sémillon WINEMAKING

PH - 3.29 TA - .67

RS - .25G/L

NO ML

FERMENTATION

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

FINISHING

Bottled in March, 2025

#### Tasting Notes —

An attractive honeycomb, orange-laced nose.

The palate is rounded out with an enticing combination of vibrant lime and Honeycrisp apple flavors, carried through to a crisp, snappy finish.

BOB GRIFFIN

ROB GRIFFIN FOUNDING WINEMAKER MEGAN HUGHES 2ND GENERATION WINEMAKER

