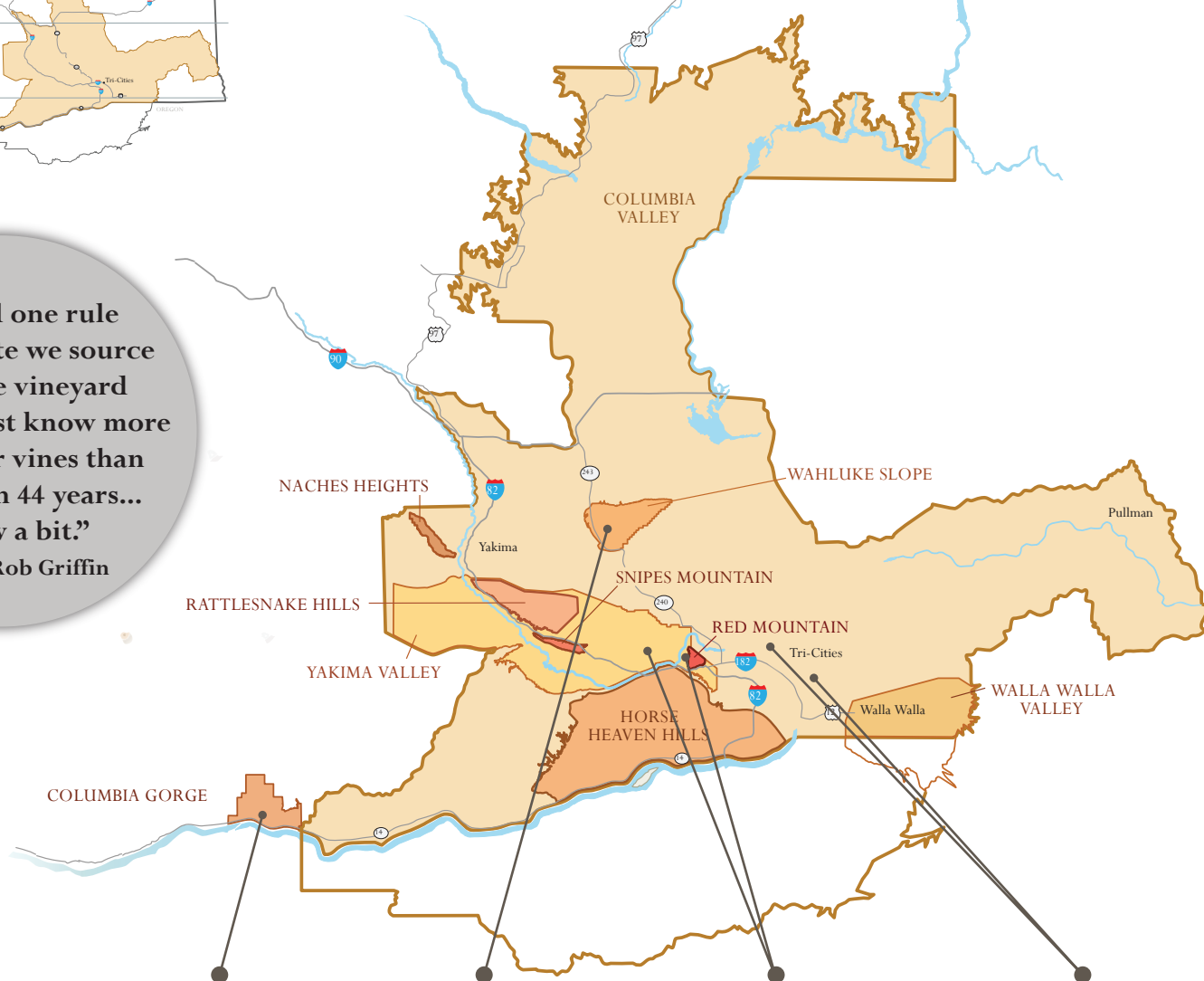


# BARNARD GRIFFIN

## IN COLUMBIA VALLEY

"I've had one rule  
for every site we source  
from - the vineyard  
manager must know more  
about their vines than  
I do, and in 44 years...  
I know a bit."

- Rob Griffin



### **COLUMBIA GORGE - Gunkel**

*South-facing slope along  
Columbia River*

**Viognier, Roussanne,  
Barbera, Mourvedre**

### **WAHLUKE SLOPE - Desert Aire**

*Silt-loam, 2-5% aspect*

**Syrah**

### **LOWER YAKIMA VALLEY + RED MOUNTAIN -**

**Crawford**  
*Third generation farmers,  
Geneva double curtain trained fruit*  
**Cabernet Sauvignon, Albariño,  
Orange Muscat**

### **COLUMBIA VALLEY - Sagemoor**

*Old vines planted in 1972, varied  
silt + loam, 2-15% slope*

**Cabernet Sauvignon,  
Sauvignon Blanc**

### **Balcom & Moe**

*Fourth generation farmers*  
**Sangiovese**

### **Lonesome Spring Ranch**

*SE slope, Kootenay silt loam and  
starbuck, up to 15% aspect*

**Merlot, Chardonnay, Petit Verdot,  
Malbec, Grenache, Orange  
Muscat, Durif, Counoise, Cinsault**

### **Vinagium**

*Red Mountain, high alkali loam +  
gravel*

**Cabernet Sauvignon, Merlot,  
Malbec, Syrah, Touriga,  
Tempranillo**

"Blending lots from different sites always seemed the best course of action to me; like having an entire spice rack in your arsenal- rather than one consisting of solely cumin and cinnamon. This line of thought has worked well for Barnard Griffin - allowing our wines to have a sense of place- distinctly Washington, while leaving room for us to blend consistent, award-winning wine, year after year."

- Rob Griffin

