



BARNARD
GRIFFIN



SYRAH PORT

columbia valley | vintage 2021

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

VINTAGE 2021 —

Spring was early and warm. Water regimens had to be locked in and canopies situated so that the grapes had a modicum of relief from the blazing sun. Once we made it through summer, heat moderated and things were fairly straightforward through the end of harvest.

The intense heat contributed to smaller, more concentrated berries with less tonnage to go around – which in the end will make for some truly interesting, small lot wines. Reds will have a dense color and concentration, while cool nights saved the day (and the acid) for the whites.

TECH NOTES —

VINEYARD SELECTION

Desert Aire Vineyard | WAHLUKE SLOPE

BLEND

100% *Syrah*

WINEMAKING

PH - 4.3

TA - .6

RS - 5.6%

FERMENTATION

Pumpovers 2 times daily;
pressed at 11.3% sugar;
unaged grape brandy added;
peak fermentation temperature 85 degrees

FINISHING

100% -

20 months (barrique)

- 100% neutral French oak

1300 CASES PRODUCED - ABV 18.5%

TASTING NOTES —

Wonderful aromas of plum, raspberry and vanilla are layered with notes of dark chocolate-covered cherries, orange zest and blackberries.

Viscous, rich, decadent and completely enjoyable.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER



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