## BARNARD GRIFFIN

ESTD. 1983



2014 Rob's Red Blend- Washington State

Harvested: September, 2014

Date of first Bottling: February, 2016

Varietal Composition: 53% Merlot, 33 % Cab, 8% Syrah, 6% Malbec

Vintage Notes: The 2014 growing season was punctuated by extreme heat in mid-summer and a marvelous sunny September. Our region was warm from start to finish and had little rainfall to deter us. The consistency of the season allowed us to capture as many heat units as we could manage. Harvest happened upon us early- we brought in Sagemoor Block 6 Sauvignon Blanc on August 24th (a record!), weeks before we've started in years past. It was a slow start- a few whites trickling in over the next weeks until we hit our stride with Chardonnay in mid-September. Merlot and Syrah came in shortly after that and we wrapped in late October with the Cabernet Sauvignons. Expect 2014 wines to have solid acidity, big flavor and ripe richness.

Winemaking: Pump-overs 2-3 times daily; pressed at 2-6% sugar; peak fermentation temperature 85 degrees; aged 15 months in old and new European oak barrels and oak wine vats

Malolactic status: 100% malolactic positive Alcohol: 13.6% wine pH: 3.8 wine total acidity: .72 Residual Sugar: .35%

Winemaker's Comments: This delicious red blend features a dense, rich mouthfeel laced with alluring notes of cherry, plum and dark chocolate. Intriguing accents of oak spice, cinnamon and a hint of nutmeg linger on the long finish. A wonderful wine for an everyday red or to serve at your next barbecue.





Founded in 1983 by Rob Griffin and Deborah Barnard, Barnard Griffin has been producing Award Winning wines for over 30 years. Barnard Griffin Winery is situated in southcentral Washington at the confluence of the Yakima, Columbia, and Snake rivers, in the heart of Washington State's wine country. Stop by the winery and visit our Tasting Room as well as our Wine Bar and Eatery in Richland, Washington to sample our award winning wines today.