

BARNARD GRIFFIN

2016 Sauvignon Blanc

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2016 Sauvignon Blanc - COLUMBIA VALLEY

Harvested: 8/19/16

Date of first Bottling: June, 2017 | Cases produced: 4700

Vineyard Locations and AVA's : Sagemoor Vineyard (Columbia Valley), Gunkel Vineyard (Columbia Valley, Eastern Columbia River Gorge), Caroway Vineyard (Columbia Valley)

Vintage Notes: Coming off 2015, our hottest (and earliest) harvest on record, we were prepared for another year of record-breaking temps, off-the-chart acids, and fruit arriving on our crush pad well before Labor Day. A record early bud break was followed by a warmish spring which caused early leaf and shoot development. May and June only reassured this line of thinking. It was hot. The grapes were ripening at a worrisome rate- the alcohol was going to be high and we were concerned about getting the acidity we're so used to in the Columbia Valley... in other words, 2016 was shaping up to be a year that broke all the records.

Then, July happened. Or, we suppose, didn't happen. It was a perfect example of that very interesting bit of life in which as soon as you think you know what's going on, it manifests into something entirely different. In many areas, July was the hottest month the earth has seen in modern times... but in Washington, in our vineyards... it was relatively cool.

Growth was moderated and slowed, ripening halted while the sugars and acids started to balance. August began with lamb-like intensity, coaxing along the grapes into an early- but not outrageous- start to harvest.

Varietal Composition: 78% Sauvignon Blanc and 22% Semillon

Winemaking: Cool fermented in stainless steel to retain fruit intensity.

wine pH: 3.4 | Total acidity: .67 | Residual Sugar: Trace (dry) | Alcohol: 12.8%

Malolactic status: negative

Winemaker's Comments: "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."

Our 2016 Sauvignon Blanc opens with a beautiful expression of peach, lime and orange zest flavors, well supported by an elegant and racy structure. Zippy, cleansing and refreshing. Just a twinge of herb and pineapple notes join in on the slightly mineral finish. Great for hot summer day sipping on the patio; also amazing when served with shellfish.


Rob Griffin, Proprietor-Winemaker