

# BARNARD GRIFFIN

## 2016 CABERNET SAUVIGNON



Alluring dark berry and cherry flavors are nicely highlighted by toasty oak, vanilla and orange zest notes. Rich and concentrated with lots of good structural acidity. Serve this delicious Cab with foods that call for a youthful, full-bodied red.

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## 2016 Cabernet Sauvignon

COLUMBIA VALLEY

**Harvested:** September 29th, 2016

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**Date of first Bottling:** May, 2018 | **Quantity bottled:** 5500cs

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**Vineyard Locations and AVA's :** Arete Vineyard (Columbia Valley), Black Rock Vineyard (Yakima Valley), Caroway Vineyard (Columbia Valley), Crawford Vineyard (Yakima Valley), Sagemoor Vineyard (Columbia Valley), Vinagium Vineyard (Red Mountain)

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**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.

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**wine pH:** 3.8 | **Total acidity:** .65 | **Residual Sugar:** Trace (dry) | **Alcohol:** 13.7%

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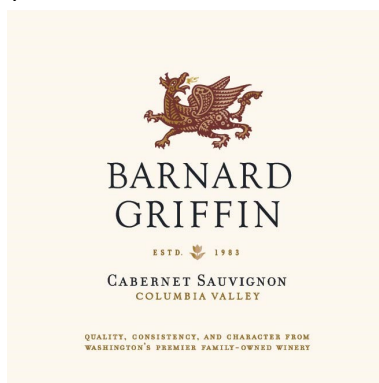
**Varietal Composition:** 87.7% Cabernet Sauvignon, 11.3% Merlot, 1% Petite Verdot

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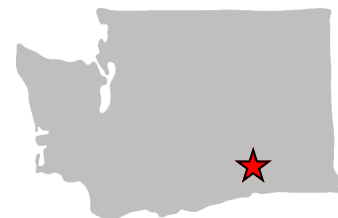
**Winemaking:** Pumpovers 2 times daily; pressed at 2-6% sugar; peak fermentation temperature 85 degrees; aged in old and new European oak barrels.

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**Winemaker's Comments:** "Alluring dark berry and cherry flavors are nicely highlighted by toasty oak, vanilla and orange zest notes. Rich and concentrated with lots of good structural acidity. Serve this delicious Cab with foods that call for a youthful, full-bodied red."



  
Rob Griffin, Proprietor-Winemaker



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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 south-central 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.

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