BARNARD GRIFFIN



2018 Rosé of Sangiovese Columbia Valley

We're very serious about this festive and flavorful dry wine. Quality Rosé starts with grapes grown specifically for this purpose. At Barnard Griffin, the best Rosés are a deliberate result of careful winemaking, not an incidental byproduct of red production. Our Rosé is conceived in the vineyard at pruning and matured to be crisp, lean and fruity.

Accolades/Awards:

2018-Double Gold -2018 San Francisco Chronicle Wine Competition

2017-Sweepstake Award Winner –2018 San Francisco Chronicle Wine Competition

13x Gold Medal winner or better and 4 time Sweepstake award winner -San Francisco Chronicle Wine Competition

2013 - 90pts & Best Buy - Wine Enthusiast



Quality, Consistency, and Character from



2018 Rosé of Sangiovese - COLUMBIA VALLEY

Harvested: 9/6/18 Date of first Bottling: January, 2019

Vineyard Locations and AVA's: Balcom & Moe Vineyard (Columbia Valley), Arete Vineyard (Columbia Valley), Van Batavia Vineyard (Columbia Valley), Lonesome Spring Ranch (Yakima Valley) and Gunkel Vineyard (Columbia Valley, Eastern Columbia River Gorge).

2018 Harvest Report: The 2018 growing season, my 41st in Washington, was defined by a very early and very warm and dry spring giving the vines an essential head start. Temperatures moderated and our average heat summations settled in to a pattern which showed us ahead of historical averages by a week to ten days. A gentle spring and early summer evolved into a scorcher of epic proportions later in July and into August. Our fears for an overripe harvest were mitigated, oddly enough, by extensive atmospheric smoke from Northern British Columbia. This effectively blocked the sun for several weeks and, while the temperatures were hot, the vines lacked sunlight for essential photosynthesis and ripening was shifted into a state of, if you will, suspended animation. Early varieties like Pinot Gris and Sauvignon Blanc were indeed quite early with harvest commencing in late August. Moderating temperatures and a generally welcome cooling trend delayed reds to a more normal harvest schedule and allowed for proper flavor development and an almost optimal sugar acid balance. Moderate comfortable and dry weather extended without major incident to the end of harvest in late October. All in all a season yielding crisp fruit-driven whites and generously balanced reds of large dimension.

wine pH: 3.3 Total acidity: .69 Residual Sugar: | .18% (Dry) Alcohol: 12.9%

Malolactic status: Negative

Winemaking: Cool fermented in stainless to "dryness"

Winemaker's Comments: "We're very serious about this festive and flavorful dry wine. Quality Rose' starts with grapes grown specifically for this purpose. At Barnard Griffin, our Rose is a deliberate result of careful winemaking, not an incidental byproduct of red production. Our Rose' is conceived in the vineyard at pruning and matured to be crisp, lean and fruity.

2018 shows ilmpressive, assertive aromas and flavors of melon rind and strawberry with hints of raspberry and pomegranate. Dry, bright, crisp and refreshing. This classy, food-friendly Rose of Sangiovese won a Double Gold medal at the 2019 San Francisco Wine Competition. We are very proud of this wine and its unbroken string of gold medals going back to our first bottling in 2002."

Rob Griffin, Proprietor-Winemaker

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.