

BARNARD GRIFFIN

ESTD.  1983

2017 Syrah Port | Columbia Valley

VINTAGE

2017 was a knuckle-biter of a season. Spring was cool and very moist, delaying bud break by at least two weeks in most locations and creating concerns about eventual ripeness and disease. A really wet spring was followed by a really hot summer which got us back on track and mitigated the fears of mold on the clusters. Late summer was punctuated by huge regional fires which brought smoke to the region.

We lost perhaps a week of ripening weather to smoke-filled skies, perhaps a blessing in disguise insofar as harvest was not unusually early. Fears of smoke-flavored grapes did not materialize. During the critical ripening period the weather was almost ideal and harvest proceeded in an orderly pace allowing optimal ripeness across most varieties. Wines have good acidity where desired but ample ripeness for great fruit expression.

SENSORY

Features effusive ripe cherry and raspberry fruit that is brought in focus by an attractive, warming spirit glow. This vibrant, fruity Port finishes with a long, satisfying encore of bittersweet chocolate and orange zest.

TECHNICAL

Vineyards –
O'Brien Vineyard *Yakima Valley*
Desert Aire Vineyard *Wahluke Slope*

Alcohol – 19.4%
pH – 3.9
TA – .6
RS – 7.6%
Malolactic Status – negative

Harvest Date – 9/21 (first)

Winemaking –
pumpovers 2 times daily;
unaged grape brandy added and pressed at
10-12% sugar;
peak fermentation temperature 85
degrees;

Quantity – 1357 cases
Bottled – June, 2018



Rob Griffin
Proprietor | Head Winemaker

