BARNARD GRIFFIN

ESTD. 198

2018 Pinot Gris | Columbia Valley

VINTAGE

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.

SENSORY

Features a bright, floral nose with accents of honeycomb and pineapple. The zesty, tart mouthfeel is balanced by rich orange, pear and apple fruit flavors. Complements shell fish, lightly-flavored cheeses and poultry dishes.

TECHNICAL

Vineyards — Caroway Vineyard *Columbia Valley*

Alcohol - 12.3%

pH - 3.4

TA - .66

RS - .25 g/100 ml

Malolactic Status - negative

Harvest Date - 8/28

Winemaking -

cool fermented in stainless steel to retain fruit intensity and minimize oxidation

Quantity – 2800 cases Bottled – April, 2019

Rob Griffin

Proprietor | Head Winemaker

