BARNARD GRIFFIN

<u>ESTD.</u> 1983

2019 Syrah Port | Columbia Valley

VINTAGE

The 2019 growing season, my 42nd in Washington, was defined not by exception but by an almost eerie normality. Normal, that is until a welcome downturn in fall temperatures which helped to moderate sugars and to preserve natural acidity. Budbreak was slightly delayed following an unseasonably cold and snowy February but vine growth quickly caught up to normal in a warm Spring.

Through the summer heat summations (our scorecard for vine growth) were about a week ahead of long-term averages and consistent or a bit behind recent vintages. We have to view this as 'normal' in a warming environment. 2019 lacked the scorching warmth of recent summers and there was a welcome reprieve from regional forest fire smoke. Maturation proceeded at a desirable pace with solid grape acidity and moderate fruit sugars allowing for crisp balanced whites and rich restrained reds. The only blemish on an otherwise fine season was an early freeze in the second week of October which brought harvest in many locations to an early conclusion. Cabernet Sauvignon grown at higher altitudes was spared the freeze and virtually all other reds were safely harvested by that point.

All in all 2019 yielded crisp whites with heightened fruit character and balanced reds of moderate alcohol, dense body, and mature flavors.

SENSORY

Just a whiff of chocolaty, toasty wood gives way to fabulous aromas of cherry and raspberry. Richly-fruited and thickly layered, boasting a stylish streak of blueberry fruit.

TECHNICAL

Vineyards — Shaw Vineyard *Red Mountain* Arete Vineyard *Columbia Valley* Desert Aire Vineyard *Wahluke Slope*

Alcohol – 18.8% pH – 3.8 TA – .73 RS – 5.8% 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 – 1400 cases Bottled – January, 2021

Rob Griffin Proprietor | Head Winemaker

