



BARNARD
GRIFFIN

ESTD. 1983



2021 Chardonnay

Columbia Valley, Washington

VINTAGE

2021 was a hot one. When we look back from the comfort of days yet to come – we might trivialize this memory. “Yes, it was warm.” But how warm is warm? Well, on one day in particular, the other place in the US that was just as warm as the Columbia Valley was a place called Death Valley. It is of my understanding that they don’t grow a lot of grapes there.

Spring was early and warm – kicking things into gear sooner than we are generally accustomed, and it rolled straight into a *hot* summer. We relied upon the knowledge and hard work of our growers to keep the grapes alive through this unprecedented heat. Water regimens had to be locked in and canopies situated so that the grapes had a modicum of relief from the blazing sun.

Once we made it through summer, heat moderated and things were fairly straightforward through the end of harvest. It began early, we brought in Sagemoor Sauvignon Blanc on August 18th, the earliest opening day ever. We were fortunate to have a season that didn’t have any smoke concerns, rain events or freezes, and we were wrapping things up with a final load of Merlot on October 29th.

The intense heat contributed to smaller, more concentrated berries with less tonnage to go around – which in the end will make for some truly interesting, small lot wines. Reds will have a dense color and concentration. We were initially concerned about lacking acids in the whites due to heat – but those concerns no longer have merit thanks to the diurnal temperature shift we have in this region, cool nights saved the day and the acid. It was a year to ‘pitch a tent in the vineyard’ and taste/sample grapes early and often. Harvest by the calendar was not an option – and it was a year that proved our decision to locate the winery where the grapes are was a good one.

HARVEST & WINEMAKING

Harvested throughout September 2021, partial whole cluster press

72% fermented in neutral oak barrels, and the remainder cool fermented in stainless steel to retain fruit intensity and minimize oxidation. Aged 9 months in barrel.

Bottled in August of 2022. Total production was 5100 cases.

TASTING NOTES

Bright citrus notes nicely supported by spicy wood accents in the nose. Lime, apple, pear fruit enlivened by vibrant acidity in the mouth. Lingering mineral finish with hints of apple and butterscotch. How about trying this with halibut or fresh mussels?

VINEYARDS

Arete Vineyard | Columbia Valley
Gamache Vineyard | Columbia Valley
Crawford Vineyard | Columbia Valley
LSR Vineyard | Yakima Valley

DETAILS

ABV | 13.4%
pH | 3.65
TA | .57
RS | .007g /100 mL (dry)
ML | partial

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