

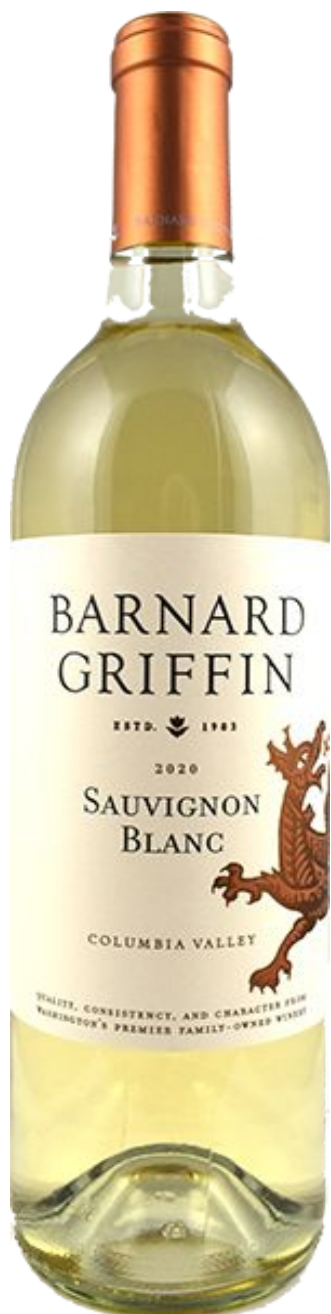


BARNARD  
GRIFFIN

ESTD. 1983

## 2021 Sauvignon Blanc

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 18<sup>th</sup>, 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 29<sup>th</sup>.

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

Old vine fruit gives intensity and a delicate tropical feel

22% Semillon

Cool fermented in stainless steel to retain fruit intensity and minimize oxidation.

Bottled in March of 2022. Total production is 2,600 cases.

### TASTING NOTES

Racy acidity plays a welcome supporting role to delicious pear, tangerine and lime flavors. A hint of honeydew melon rises up on the slightly mineral finish. This delicious new release is just in time to enjoy at your spring and summer patio and pool-side get-togethers.

### VINEYARDS

Sagemoor Vineyard - Columbia Valley

Gunkel Vineyard - Columbia Valley, Eastern  
Columbia River Gorge

### DETAILS

ABV | 12.8%

pH | 3.6

TA | .61

RS | .007g /100 mL (dry)

ML | None

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