



BARNARD
GRIFFIN

ESTD. 1983



2022 Chardonnay

Columbia Valley, Washington

VINTAGE

A wet, late spring, a torrid summer, a perfect fall. This was my 44th Washington harvest and it was totally unique.

Sometimes it's more important where the train stops than how nerve-racking the ride was. That's 2022 in a nutshell! One of the ways we keep score comparing growing seasons is a value identified as Growing Degree Days. The degree days in 2022 were a bit lower than the very warm 2021 and nearly 25% higher than the very cool 2011 season. This being said 2022 was almost a carbon copy of 2011 right to the end of June and it had a lot in common with 2021 through a very warm mid-summer. Ripeness was nearly three weeks behind recent years at the end of a cool, moist spring, then a blazing July and August actually delayed maturity. We were almost chewing our knuckles off at the beginning and it looked a very real possibility that later season reds wouldn't ripen to any degree of acceptability before a certain freeze in later fall. Harvest began 25 full days later than recent years on September 12th. This is about the time nature and providence shined upon us with a beautifully warm and gentle autumn. Whites were generally afforded extra hang time for flavor development without excessive sugar and depleted acid, almost perfect balance to be very authentic Washington wines. Reds were similarly well composed with ample sugar and enhanced character from additional time on the vine. Rich and balanced reds of excellent potential. A challenging harvest, we were pressing reds on November 11th in shivering temperatures, but the wines are very rewarding.

CHARDONNAY AT BARNARD GRIFFIN

- *Best of both worlds*; blended oak ferment and stainless steel - proportions augmented as the vintage conditions dictate
 - *This style of Chardonnay has been perfected by Rob Griffin diligently over 40+ years*
- All oak is neutral, allowing for ML conversion and gentle oxidation to enhance mouthfeel and textural components
- Stainless steel portion retains fruit, acid and non-oxidative flavors integral to final composition
- Portion of fruit is whole-cluster pressed with stem inclusion to moderate alcohol and amplify body

HARVEST & WINEMAKING

- Partial barrel and stainless ferment; 10 months
 - 33% neutral oak barriques; 67% stainless steel
- Bottled July, 2023
- 9400 cases produced

TASTING NOTES

Loaded with complex and focused peach, pear and apricot balanced by bright acid and just the right amount of minerality on the finish. Crisp, clean and round.

VINEYARDS

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

DETAILS

ABV | 13.4%
pH | 3.74
TA | .66
RS | .01g /100 mL (dry)
ML | partial

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