



CÔTES DU RÔB BLANC

columbia valley | vintage 2022

QUALITY • CONSISTENCY • CHARACTER | 40 YEARS IN WASHINGTON WINE | FAMILY-OWNED AND OPERATED

CÔTES DU RÔB BLANC AT BARNARD GRIFFIN —

A natural companion to the Côtes du Rôb red blend, this Viognier/Roussanne blend changes annually to reflect the strengths of the vintage.

VINTAGE 2022 —

A wet, late spring, a torrid summer, a perfect 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 gentile 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.

TECH NOTES —

VINEYARD SELECTION

Gunkel Vineyard | COLUMBIA VALLEY

BLEND

60% *Viognier*
40% *Roussanne*

WINEMAKING

PH - 3.7
TA - .73
RS - .1G/L
NO ML

FERMENTATION

Pumpovers two times daily, pressed at 2-6% sugar; peak fermentation temperature 85°F

FINISHING

Bottled in May, 2023

147 CASES PRODUCED - ABV 14.2%

TASTING NOTES —

Subtle, pleasant notes on the nose of light spices, cream sickle and pear.

Acidity is perfectly positioned nicely supporting the delicate white grapefruit and peach flavors.

Amazingly fresh, pure and nuanced.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER

