



ORANGE MUSCAT

columbia valley | vintage 2022

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

ORANGE MUSCAT AT BARNARD GRIFFIN —

Orange Muscat, so called because of its distinct citrusy aromas and flavor, is unsurpassed with cheese and fruit.

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 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.

TECH NOTES —

VINEYARD SELECTION

Lonesome Spring Ranch | YAKIMA VALLEY

BLEND

100% *Orange Muscat*

WINEMAKING

PH - 3.44

TA - .76

RS - 19G/L

NO ML

FERMENTATION

Cool fermented in stainless steel to retain fruit intensity - held between 55-60 degrees fermentation temperature; stopped fermentation naturally to retain sweetness

FINISHING

Bottled in May, 2023

166 CASES PRODUCED - ABV 11.8%

TASTING NOTES —

From the esteemed Lonesome Spring Ranch, this Orange Muscat displays amazing finesse, elegance and bright fruitiness.

Vibrant rock candy, cream sickle and apple flavors jump out of the glass.

A great accompaniment to light cheeses and Charcuterie Boards.

ROB GRIFFIN
FOUNDING WINEMAKER

MEGAN HUGHES
2ND GENERATION
WINEMAKER



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