

BARNARD GRIFFIN

ESTD.  1983

2017 Chardonnay | Columbia Valley

VINTAGE

2017 was a knuckle-biter of a season. Spring was cool and very moist, delaying bud break by at least two weeks in most locations and creating concerns about eventual ripeness and disease. A really wet spring was followed by a really hot summer which got us back on track and mitigated the fears of mold on the clusters. Late summer was punctuated by huge regional fires which brought smoke to the region.

We lost perhaps a week of ripening weather to smoke-filled skies, perhaps a blessing in disguise insofar as harvest was not unusually early. Fears of smoke-flavored grapes did not materialize. During the critical ripening period the weather was almost ideal and harvest proceeded in an orderly pace allowing optimal ripeness across most varieties. Wines have good acidity where desired but ample ripeness for great fruit expression.

SENSORY

Subtle, discreet oak spice nicely supports citrus and apple flavors. Hints of flint and mineral notes chime in on the finish. A very complex and well-structured Washington Chardonnay. Great with white-sauced pasta dishes and mildly-flavored seafood.

TECHNICAL

Vineyards –

Caroway Vineyard *Columbia Valley*
Vista Vineyard *Columbia Valley*
Sage Moor Vineyard *Columbia Valley*
Crawford Vineyard *Columbia Valley*

Alcohol – 13.4%

pH – 3.8

TA – .69

RS – .15g/100 mL

Malolactic Status – partial at 35%

Harvest Date – 9/4

Winemaking –

approximately 65% of juice cool fermented in stainless steel to retain fruit intensity and minimize oxidation; remainder barrel fermented in French oak

Quantity – 7138 cases

Bottled – August, 2018



Rob Griffin
Proprietor | Head Winemaker

