

BARNARD GRIFFIN

ESTD. 1983

2017 Rob's Red Blend | 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

Attractive black cherry, orange zest and plum flavors on the attack complimented by solid acidity and a very full texture. Finishes with lingering wood spice and brown sugar notes. As a young, fruit-focused wine, this delicious blend is an excellent match for grilled and barbecued foods. Hamburgers, steaks and Rob's Red anyone?

TECHNICAL

Vineyards –

Caroway Vineyard *Columbia Valley*
Desert Aire Vineyard *Wahluke Slope*
Gunkel Vineyard *Columbia Valley*
Arete Vineyard *Columbia Valley*

Blend –

Proprietary blend of Cabernet Sauvignon and Syrah with accents of Merlot, Petite Sirah + Zinfandel

Alcohol – 13.8%

pH – 3.9

TA – .6

RS – .2%

Malolactic Status – 100% malolactic positive

Harvest Date – 9/14 (first)

Winemaking –

pumpovers 2 times daily; pressed at 2-6% sugar;
peak fermentation temperature 85 degrees;
aged in European oak barrels and upright ovals

Quantity – 5506 cases

Bottled – August, 2019



Rob Griffin
Proprietor | Head Winemaker

