

Barnard Griffin Merlot Columbia Valley Washington 2022

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2022

GRAPE Merlot/Blend

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Washington

SMALLER REGION Columbia Valley

Rationale

Washington's Columbia Valley has a reputation for producing high-quality Syrah, Merlot, and Cabernet Sauvignon with intense, robust flavors. The sunny, dry climate of the valley is well-suited to these varieties. Of the three, Merlot is spoken about the least, although this variety and Riesling pioneered the state's reputation in premium wines in the 1980s and 1990s. Funny how time makes us forget and move with what is fashionable.

In the 1980s, Merlot indeed helped put the Washington wine industry on the world's wine map. Prior to this period there was a general perception that the climate of Washington State was too cold to produce red wine varietals. Merlots from the Columbia Valley are often noted for their deep color and balanced acidity, while the state's climate lends itself towards long days and hours of sunshine with cool nights that contribute to a significant diurnal temperature variation and produce wines with New World fruitiness and Old World structure.

Barnard Griffin Winery began in 1983 with borrowed grapes and a rented cellar, the dream of founders Deborah Barnard and Rob Griffin. It has since become one of Washington's most enduring and award-winning wineries. At the helm then and now is the most experienced winemaker in Washington State, Rob Griffin. In addition to the winery production facility, the Richland campus is home to a tasting room and fused glass art studio.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Ripe, Jammy / Baked*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Ripe, Jammy / Baked*

FLORAL Lavender • Rose *Condition: Fresh*

OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Fennel / Anise • Olive (Black) • Cola Nut

HERBAL Tea Leaf / Bergamot • Basil • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Licorice (Red) • Chinese Five Spice • Cocoa Powder

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Caramel / Toffee • Chocolate • Coffee / Bean • Toast • Vanilla

OXIDATION/NUTTINESS Hazelnut • Walnut • Chestnut • Pecan / Brittle