TASTING NOTES

Garnet in color, the wine displays alluring aromas of dark chocolate, bramble, lavender, cola and cinnamon. The fresh palate of dried sage, cherry tart and white pepper frames a lush, full-bodied mouthfeel with integrated tannins and a lingering finish.

Peak Drinkability: 2025 – 2035

TECHNICAL DATA

Grape Types: 44% Malbec, 33% Cabernet Franc, 11% Cabernet Sauvignon, 11% Merlot and 1% Syrah

Appellation: Rogue Valley

Vineyard: Griffin Creek Vineyards

Harvest Date: October 14 – 22, 2022

Harvest Statistics
- **Brix:** 23.9°
- **Titratable acidity:** 6.54 g/L
- **pH:** 3.42

Finished Wine Statistics
- **Alcohol:** 14.0%
- **Titratable acidity:** 6.50 g/L
- **pH:** 3.57

Fermentation: Small bins

Barrel Regimen: 22 months in barrels, 45% new French oak

Bottling Date: August 2024

Cases Produced: 627

GRIFFIN CREEK

ROGUE VALLEY
Southern Oregon

Grown by Griffin Creek Vineyards, Ashland, OR
Bottled by Griffin Creek, Turner, OR



VINTAGE FACTS 2022

After a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in a great fruit set and ultimately very large clusters. As a result, fruit thinning was very important. The lack of growth that we had during the cool April delayed ripening and led to a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve in flavor and quality.

Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery

WINEMAKING NOTES

The stylistic vision for this wine focused on fruit, lush and jammy characters, structure and oak complexity, ripe tannins and a soft, juicy mouthfeel. The grapes were picked at peak ripeness, gently destemmed to add fruitiness to the wine. Prior to fermentation, the must underwent a five day cold soak which allows for low tannin extraction and increased fruitiness and mouthfeel. On the fifth day, the must was inoculated with one selected yeast strain and then allowed to warm up to a peak fermentation temperature of 89° F. Fermentation took place in small bin fermenters and was punched down at least twice daily for approximately 11 days. A light pressing took place at dryness and was allowed to settle in the tank for a few days. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

FOOD & SERVING SUGGESTIONS

Pair with grilled meats like country-style ribs with pickled watermelon, sweet and spicy sauces and fruit or chocolate desserts.

2022 Griffin Creek The Griffin