

2011
Grand Klasse Reserve
Pinot Gris
Columbia Valley



Release Date:
April 1, 2013

Residual Sugar:
7.8 g/L

Titrateable Acidity:
6.3 g/L

pH:
3.51

Alcohol:
14.5%

Winemaker:
Aryn Morell

Case Production:
268 cases

Suggested Retail Price:
\$22/bottle

Awards & Accolades:
89 Points - The Wine Advocate
88 Points - Stephen Tanzer, IWC
Double Gold - Seattle Wine Awards

"A richer styled Pinot Gris, the 2011 Pinot Gris Grand Klasse (100% Pinot Gris, whole cluster pressed and mostly barrel-fermented) offers up a rich, musky bouquet of assorted tropical fruits, lemon grass, river rock and brioche to go with a medium-bodied, full-flavored palate. Not to the Alsace level of richness, yet with juicy, good to moderate acidity, solid mid-palate concentration and a dry, clean finish, it should continue to shine for another handful of years, possibly longer. Drink now-2016."



The Wine

Pale gold in color, a still nose of white peach, melon, white blossoms, citrus and lightly toasted pastry. Swirling releases wet stone, yellow tropical fruits and a waxy richness. The palate is decadently rich, mixing a perfect sweetness with vibrant acidity and a sublimely silky finish. This is a wine to enjoy now and hold a few bottles for 4-6 years to see more detail develop.

The Winemaking

Sourced from Lawrence Vineyards, harvested October 2011. Pinot Gris block 7, clone 1 & 9. 78% barrel fermented, 22% Stainless steel (66% new French oak, 34% used French oak). Bottled May 2012.

The Vineyard

Lawrence Vineyards is the estate vineyard that produces all of the wine grapes for Gård wines and other premium wineries in Washington state. Lawrence Vineyards is located in the Columbia Valley AVA on the picturesque Frenchman Hills. Vineyard elevation (1,365-1,675 ft.) and a southern-facing slope provide ideal conditions for growing fine wine grapes.

The Winery

Gård, meaning "farm" in many of the Scandinavian languages, is a tribute to our family's Scandinavian heritage and farming tradition.