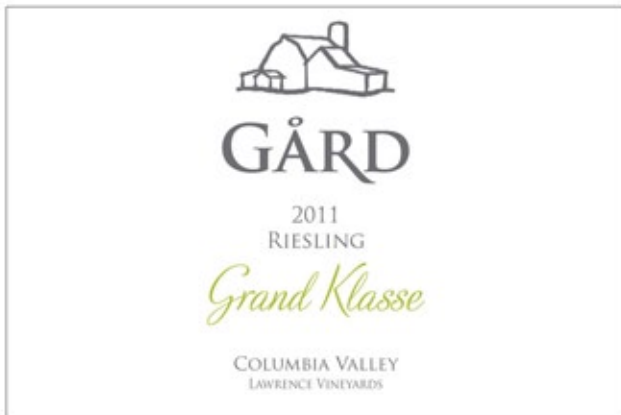


2011
Grand Klasse Reserve
Riesling
Columbia Valley



Release Date:
April 1, 2013

Residual Sugar:
2.9 g/L

Titrateable Acidity:
8.1 g/L

pH:
3.23

Alcohol:
13.05%

Winemaker:
Aryn Morell

Case Production:
294 cases

Suggested Retail Price:
\$22/bottle

Awards & Accolades:
89 Points - The Wine Advocate
89 Points - Stephen Tanzer, ICW

"Very floral and exotic, with tropical slanting fruit, lime zest and edgy minerality, the 2011 Riesling Grand Klasse (100% riesling aged 4 months in mostly neutral barrel) is well proportioned on the palate, with a balanced, clean texture, juicy acidity and a dry, focused finish. A delicious white that has both richness and freshness, it will be versatile on the dinner tables and have at least 3-4 years or more of evolution. Drink now - 2017. "



The Wine

Straw color, an explosive nose of key lime, lemongrass, peach and a hint of marcona almond. Swirling brings kiwi, guava and peach pit. The palate is vibrant with great polish and a long mineral-laced finish. An exuberant Riesling with class. This should drink well for nearly a decade.

The Winemaking

Sourced from Lawrence Vineyards, harvested November 2011. Riesling Block 2, Clone 2 and 9. 86% barrel fermented, 14% Stainless steel (82% new French oak, 18% 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.