

2011  
**Riesling**  
Columbia Valley



Release Date:  
**Fall 2012**

Residual Sugar:  
**6.2 g/L**

Titrateable Acidity:  
**7.9 g/L**

pH:  
**3.2**

Alcohol:  
**12.7%**

Winemaker:  
**Aryn Morell**

Case Production:  
**299 cases**

Suggested Retail Price:  
**\$14/bottle**

### The Wine

Key lime, loads of white blossoms, and zest. The sheer amount of show is stunning, mixed with some ripe yellow and stone fruit while swirling. The palate is framed by beautiful acid and minerality, balancing the light sweetness to maintain a mouthwateringly fresh presence without being too cloyingly sweet. A great everyday Riesling.

### The Winemaking

Sourced from Lawrence Vineyards, harvested November 2011, (Block 2 Riesling Clone 2 & 9, Block 6 Riesling Clone 12).

Aged in 100% Stainless Steel. Bottled April 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.

Gård Vintners is a family-owned and operated winery that seeks to capture the quality of their estate vineyard in the glass.

The Lawrence family, founders of Gård Vintners, has been farming the Royal Slope, near Royal City, Wash., in Washington's Columbia Valley for over 45 years.