

2012  
**Grand Klasse Rosé**  
Columbia Valley



Release Date:  
**April 1, 2013**

Residual Sugar:  
**.08 g/L**

Titratable Acidity:  
**6.6 g/L**

pH:  
**3.35**

Alcohol:  
**13.9%**

Winemaker:  
**Aryn Morell**

Case Production:  
**242 cases**

Suggested Retail Price:  
**\$22/bottle**

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

"Light pink in color and made in a dry, savory style, the 2012 Grand Klasse Grenache Rosé (100% Grenache) offers up crisp watermelon, strawberry and wild herbs as well as a dry, medium-bodied palate that firms up considerably on the finish and has a touch of brine and tanginess to its acidity. Very well made and delicious, it should be consumed over the coming 6-12 months."



**88 Points**

### 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 Wine

Pale pink in color, a nose of citrus zest, flowers, soft strawberry and peach. Fresh herbs bring complexity and a sense of freshness. Swirling brings melon and rose petals to compliment the soft red fruit. The palate is fresh and expansive with velvet like texture. Raspberry and rose petals carry through the palate with a vibrancy that runs through to the finish. A spectacular true Rosé.

### The Winemaking

Rosé of Grenache. Sourced from Lawrence Vineyards, harvested October 6, 2012. Block 9 Grenache Tablas Creek.  
Aged in stainless steel. Bottled February 22, 2013.

### The Winery

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