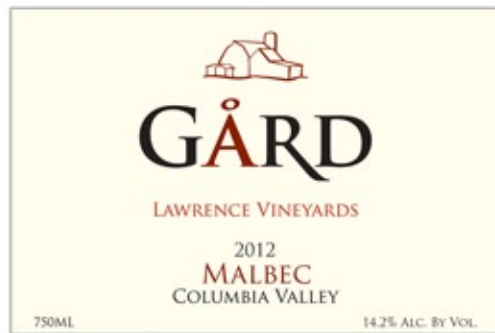


2012  
**Malbec**  
Columbia Valley



Release Date:  
**February 2015**

Titratable Acidity:  
**6 g/L**

pH:  
**3.93**

Alcohol:  
**15.3%**

Winemaker:  
**Aryn Morell**

Case Production:  
**125 cases**

Suggested Retail Price:  
**\$35/bottle**

### The Wine

Remarkably dark in color with perhaps the most intense hibiscus flower, black raspberry and spice nose I've encountered. A gorgeous nose of spring flowers, bramble fruit and candied blackberries. A dense and fresh wine with thick, but fine, tannins. Palate concentration is intense with great length, and this will certainly continue to develop with some patience.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 5, 2012, Block 11, Malbec Clone 4.

Barrel fermented and aged 40% new French oak.

### 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.

\*Lawrence Vineyards is certified sustainable by Vinewise.org.

### 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 50 years.