

2012
Pinot Gris
Columbia Valley



Release Date:
May 2014

Residual Sugar:
.3 g/L

Titrateable Acidity:
5.9 g/L

pH:
3.55

Alcohol:
14.2%

Winemaker:
Aryn Morell

Case Production:
275 cases

Suggested Retail Price:
\$14/bottle

Awards & Accolades:
87 Points - Wine Advocate

The Wine

White blossoms, peach, dried apricot and even a hint of honeycomb. Swirling brings up richness and great clarity to the fruit. A hint of yellow tropical tree fruit rind and an elegance to the more lychee like fruit. The palate has great volume, owing to the ripe growing conditions and enough acid to maintain freshness. A perfect example of a ripe, elegant Pinot Gris.

The Winemaking

Sourced from Lawrence Vineyards, harvested October 2012, (Block 7 Pinot Gris Clone 1 & 9).

Aged in 100% Stainless Steel. Bottled March 19, 2013.

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 50 years.