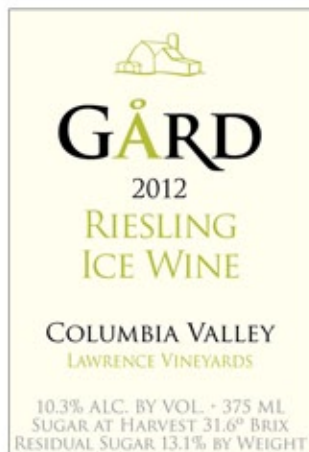


2012
Riesling Ice Wine
Columbia Valley



Release Date:
February 2014

Titrateable Acidity:
8.2 g/L

Residual Sugar:
131 g/L

pH:
3.3

Alcohol:
10.36%

Winemaker:
Aryn Morell

Case Production:
40 cases

Suggested Retail Price:
\$50/bottle

The Wine

Beautiful golden hue, notes of honey, citrus blossoms with dried apricots and peaches. Surprising freshness on the nose with citrus rind and ripe kumquat. Swirling brings rich caramelized pastry with pear compote. Not over the top but a hint of golden raisin and a floral spice rounding out the nose. The palate is sweet but not syrupy, showing great acid and structure. Terrific balance, with notes of honey mixed with pear and apple reduction all the way through the finish. Perfect for those who like their dessert wines fresh and drinkable.

The Winemaking

Sourced from Lawrence Vineyards, harvested January 3, 2013, 100% Riesling block 2, Clone 9. 1.82 tonnage per acre.

Aged in 100% Stainless Steel. Bottled April 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.