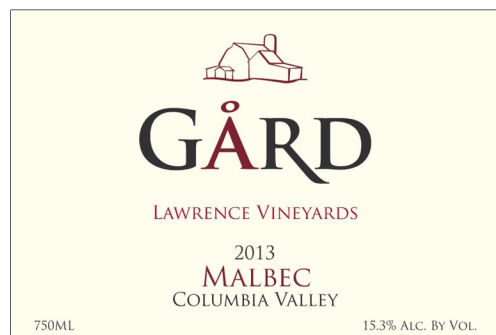


2013  
**Malbec**  
Columbia Valley



Release Date:  
**May 2016**

Titrateable Acidity:  
**6 g/L**

pH:  
**3.93**

Alcohol:  
**13.7%**

Winemaker:  
**Aryn Morell**

Case Production:  
**270 cases**

Suggested Retail Price:  
**\$30/bottle**

Awards & Accolades:  
**90 points - Wine Spectator**

### The Wine

Intoxicating mixture of dried hibiscus flowers, blackberries and black tea spice with a soft mixture of berries and cream. Swirling adds rich black fruit and juniper berries. The wine is mouthwateringly fresh with a blend of squeezed berries, fine tannins and lingering floral and citrus oil components. A fresh and lively Malbec with a gorgeous nose.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 2013, Block 11, Malbec Clone 4. Barrel fermented and aged 36% new French oak. Optimum drinking window: Spring 2016 until 2020.

### The Vineyard

Lawrence Vineyards is Gard Vintners estate vineyard consisting of four distinct locations on the Royal Slope in the Columbia Valley AVA. Two of the location are on the Frenchman Hills and range in elevation from 1,365 ft to 1,675 ft while the other two are to the south at lower elevations ranging from 926 ft to 1,035 ft. The combination of elevation and southern facing slope is perfect for wine grape production while the diversity of locations provides ideal complexities to the wines.

\* 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. Founded in 2006, Gård Vintners is a family-owned and operated estate winery in the heart of Washington's Columbia Valley AVA, with vineyards on the Royal Slope, wine production in Walla Walla, and tasting rooms in Woodinville and Ellensburg.

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.