

2013  
**Pinot Gris**  
Columbia Valley



Release Date:  
**October 2014**

Residual Sugar:  
**<0.2g/L**

pH:  
**3.5**

Alcohol:  
**12.4%**

Winemaker:  
**Aryn Morell**

Case Production:  
**450 cases**

Suggested Retail Price:  
**\$14/bottle**

### The Wine

Bright and crisp with grapefruit, honeydew melon, lychee, pear and white peaches. A little air brings up fresh white flowers and herbs. The palate is bright and clean, showing more melon, herbs and pear fruit. Good texture in this crisp white, making for great all-around drinkability.

### The Winemaking

Sourced from Lawrence Vineyards, harvested September 2013, (Block 7, Pinot Gris Clone 1 & Clone 9).

Aged in stainless steel. Bottled February 2014.

### 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.

### 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](http://Vinewise.org).