

2015
Sauvignon Blanc
Columbia Valley



Release Date:
June 2016

Residual Sugar:
< 0.2g/L

Titrateable Acidity:
6.4 g/L

pH:
3.51

Alcohol:
14.0%

Winemaker:
Aryn Morell

Case Production:
90 cases

Suggested Retail Price:
\$17/bottle

The Wine

Ripe yellow tree fruit mixed with white blossoms and fresh cut hay and herbs. A touch of toast, spice and lanolin make for a rich but complex nose. The palate is dense and polished but perfectly fresh, mixing mouthwatering acidity with lush tropical notes of pineapple core, green guava and lemongrass. A very versatile Sauvignon Blanc for a sunny summer day.

The Winemaking

Sourced from Lawrence Vineyards, harvested August 25, 2015 (Musque clone from La Reyna Blanca).

76% barrel fermented neutral oak, 24% stainless steel.
Bottled June 2016.

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.