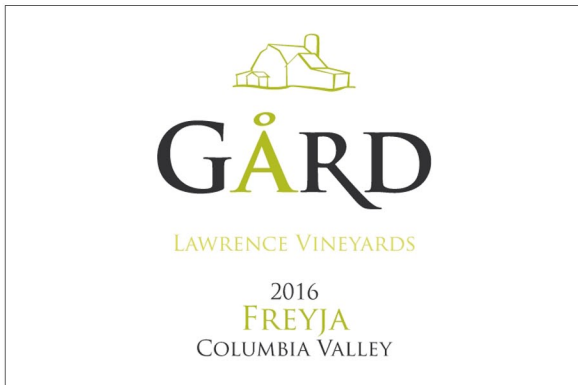


2016  
**Freyja**  
Columbia Valley



Release Date:  
**March 2017**

Varietals:  
**63% Viognier, 37% Roussanne**

Residual Sugar:  
**< 0.1 g/L**

Titrateable Acidity:  
**5.2 g/L**

pH:  
**3.38**

Alcohol:  
**14.3%**

Winemaker:  
**Aryn Morell**

Case Production:  
**675 cases**

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

### The Wine

Bright notes of lemon/lime, white peach, lychee and white flowers. A touch of spice, similar to citrus zest adds complexity. Swirling adds a light sweetness to the fruit and a touch of honeycomb. The palate is fresh, polished and impeccably balanced, finishing with hints of citrus and minerality.

### The Winemaking

Sourced from Lawrence Vineyards, harvested September & October 2016 (Block 10 Viognier Cl. 1, Block 5 Roussanne Tablas Creek). Aged in 100% stainless steel. Bottled February 15, 2017.

### 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.