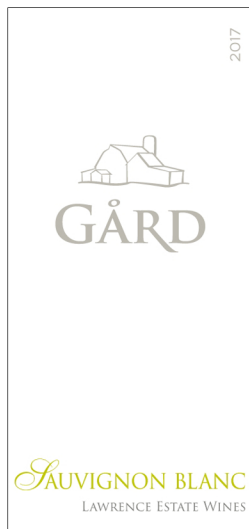


2017
Sauvignon Blanc
Columbia Valley



Release Date:
August 2018

Residual Sugar:
0.3 g/L

Titrateable Acidity:
5.6 g/L

pH:
3.45

Alcohol:
13.8%

Winemaker:
Aryn Morell

Case Production:
100 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, 2017 (Musque clone from La Reyna Blanca).

76% barrel fermented neutral oak, 24% stainless steel. Bottled July 2018.

Gård Vintners is 100% estate grown sustainably at Lawrence Vineyards on the Royal Slope of the Columbia Valley AVA, featuring seven distinct vineyard sites with elevations ranging 930 feet to 1,675 feet. The combination of elevation and south-facing slope provides a great framework for grape production, while the diversity of the seven locations delivers a high level of complexity to Gård wines. Lawrence Vineyards is certified sustainable by Vinewise.org.

The Winery

Founded in 2006, Gård Vintners is a family-owned and operated estate winery on the Royal Slope in the heart of Washington's Columbia Valley AVA, with Aryn Morell at the helm as winemaker at our production facility in Walla Walla, and tasting rooms in Ellensburg, Walla Walla and Woodinville.

Our mission at Gård is to capture and bottle the unique characteristics of the land we farm. We humbly craft value-driven, award-winning wines from our sustainable estate vineyards to create lasting memories for our customers.

Gård, meaning "farm" in many Scandinavian languages, is a tribute to our family's heritage and farming tradition.