

2018
Sauvignon Blanc
Columbia Valley



Release Date:
February 2020

Blend:
100% Sauvignon Blanc

Residual Sugar:
< 0.1%

pH:
3.51

Alcohol:
13.4%

Winemaker:
Aryn Morell

Case Production:
125 cases

Suggested Retail Price:
\$18/bottle

The Wine

Intensely tropical with lychee, guava skin, hints of mango and gooseberry. Swirling adds white tea, honeycomb, herbs and white peach. The palate is ripe and fleshy with yellow tropical fruits and herbs. It finishes with a ginger spice and lightly toasted notes.

The Winemaking

Fermented 100% in stainless steel and aged for nearly a year. 2018 gave us a tremendous challenge dealing with the growing conditions for Sauvignon Blanc. The vintage was high on mildew pressure, botrytis, and other spoilage organisms which made for a lot of work. It also was low on phenolic material and acid so the decision was made to try and make this wine as rich and tropical as possible to amplify the vintage. A pretty decadent style and one we don't tend to see very often at this site.

The Vineyard

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.

The Winery

Founded in 2006, Gard is a family owned and operated estate winery. Winemaking is conducted in Walla Walla under winemaker Aryn Morell. Gard has three tasting rooms: 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.