

2016
Riesling Contact
Orange Wine
Columbia Valley



Release Date:
Winter 2019

Blend:
Riesling

Residual Sugar:
2.1 g/L

Titrateable Acidity:
5.8 g/L

pH:
3.51

Alcohol:
13.9%

Winemaker:
Aryn Morell

Cases:
42 cases

MSRP:
\$40/bottle

The Wine

Sourced from Lawrence Vineyards, harvested September 2016. Made with extended contact time with grape skins, aged 12 months in a new French oak 500L, 11 months in neutral French oak.

Fermented in a new French oak 500L with 45lbs of fruit. Kept on the skins for 12 months before racking away from the fruit and into used 225L French oak barrels. Expect this to age for an extremely long period of time 20-40 years, while continuing to evolve into an enormously complex and unique Riesling.

Caramelized peaches, flower petals, anise and raw baking spices. Swirling brings up white tea, brioche and ginger. The palate has an intriguing combination of weight and structure not typically found in a white wine, with pithy stone fruits and hint of citrus crème brulee.

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. 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.