The Don Red Blend Columbia Valley





Blend: 81% Cabernet Sauvignon 14% Syrah 3% Cabernet Franc 2% Merlot

> pH: **3.74**

Alcohol: 14.7%

Winemaker: Aryn Morell

Cases: 1,200 cases

MSRP: \$24/bottle

Awards & Accolades: 90 pts - Wine Spectator 89 pts - Vinous

DON

The Wine

Ripe muddled red berries with black tea and spice and a whiff of tapenade and steeped plums. Swirling brings heavy black fruits like black currants, blackberry, plum puree and cassis. Herbs and spice weave through the round and polished palate with silky tannins and a juicy finish. A perfect every day wine.

The Winemaking

Sourced from Lawrence Vineyards's Scarline Vineyard, Solaksen Vineyard, Laura Lee Vineyard and Corfu Crossing Vineyard. Fermented in a combination of concrete and stainless steel and aged in 225L barrels until blending in the early summer. After blending, half of the volume goes back to 225L barrels and the other half went into a 70HL round for volume storage, and the wine was aged an additional year before bottling. Barrel notes are calmed down and primary fruit is increased on the portion in large cooperage.

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.

