

2016
Riesling Ice Wine
Columbia Valley



Release Date:
February 2020

Blend:
100% Riesling

Residual Sugar:
250 g/l

pH:
3.2

Alcohol:
12.1%

Winemaker:
Aryn Morell

Case Production:
29

MSRP:
\$60/bottle

Awards & Accolades:
93 points - Vinous

The Wine

An exotic nose of raw honey, chamomile, creme brulee, and lemon curd. Swirling brings up caramelized peach and apricot, white tea and orange blossoms. The palate is extravagantly rich with perfectly caramelized stone fruits, brioche, lily petals, spun sugar and the ideal acidity to cut through the sweetness. This should be in any dessert wine connoisseur's cellar.

The Winemaking

Sourced from Lawrence's Corfu Crossing Vineyard, harvested December 17, 2016, 100% Riesling block 2, Clone 9. Barrel fermented for 14 months in once used French oak barrels before bottling in January 2018. It was fined and filtered prior to bottling.

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, 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.