2016

Grand Klasse Reserve Pinot Gris

Columbia Valley





Release Date: **Spring 2019**

Titratable Acidity: 6.18 g/L

Closure: natural cork

pH: **3.12**

R.S.:

2.5 g/L

Alcohol: 14.5%

Winemaker:

Aryn Morell

Cases:

150 cases

MSRP:

\$28/bottle

Accolades:

90 points - Vinous

The Wine

Made in a dryer Alsatian style with riper fruit, barrel aging and time on the gross lees. Fermentation began in stainless steel and was transferred into the oak round once we completed primary. It was aged for 11 months while being rolled weekly. Aged 11 months in a 15hL French oak round

Caramelized pear, lychee, honeycomb and chamomile. Swirling brings up lightly toasted brioche and honeysuckle. A polished and classy palate with good tension and weight. This is still a baby at this point and should age nicely for the next decade.

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 Grand Klasse Reserve Label

Inspired by the French Grand Cru wines, Gård "Grand Klasse" is our reserve-level program, aptly named in reflection of our Scandinavian heritage. It represents the top tier of Gård wines. To be designated "Grand Klasse," each wine must meet strict standards of quality and is blended, bottled and aged with the utmost of care to bring you the very best of our grapes and effort in the bottle.

The Winery

Gård, meaning "farm" in many of the Scandinavian languages, is a tribute to our family's Scandinavian heritage and farming tradition. Founded in 2006, Gård Vintners is a family-owned and operated estate winery in the heart of Washington's Columbia Valley AVA, with vineyards on the Royal Slope, wine production in Walla Walla with tasting rooms in Ellensburg, Walla Walla and Woodinville.