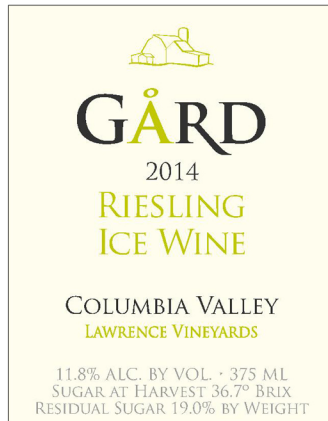


2014  
**Riesling Ice Wine**  
Columbia Valley



Release Date:  
**February 2018**

Titrateable Acidity:  
**7.7 g/L**

Residual Sugar:  
**203 g/L**

pH:  
**3.54**

Alcohol:  
**11.8%**

Winemaker:  
**Aryn Morell**

Case Production:  
**142 cases**

Suggested Retail Price:  
**\$60/bottle**

Awards & Accolades:  
**92 points - Wine Enthusiast**

### The Wine

Caramelized peaches, pear, citrus zest with toasted brioche and raw honey. The palate is bright and energetic with sweet stone fruit, caramelized walnuts and baking spices. Deliciously sweet, fresh and spicy.

### The Winemaking

Sourced from Lawrence Vineyards, harvested December 1 2014, 100% Riesling block 2, Clone 9. Barrel fermented with native yeast in twice used French oak barrels. Aged 9 months before bottling, bottled May 2015, 142 cases produced.

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.

Gård , meaning "farm" in many Scandinavian languages, is a tribute to our family's heritage and farming tradition.