

2017
Skål
Sparkling Wine
Columbia Valley



Release Date:
December 2018

Blend:
**50% Chardonnay
50% Pinot Noir**

Residual Sugar:
3 g/L

Titrateable Acidity:
11.3 g/L

pH:
3.25

Alcohol:
12%

Winemaker:
Aryn Morell

Cases:
62 cases

MSRP:
\$45/bottle

The Wine

A "Méthode Champenoise" sparkling wine made from five clones of Chardonnay (Wente, 76, 96, 95 and 15) and five clones of Pinot Noir (Pommard, 114, 115, 667 and 777) from Solaksen vineyard. Harvested at night on August 24, 2017, to maintain maximum freshness. Hand-sorted and whole-cluster pressed to tank, where it settled for 48 hours. The juice was then transferred to concrete eggs for primary fermentation, which lasted for two and a half weeks. The wine was then sulfured and held for two and a half more months before being bottled for its second fermentation.

Disgorged on October 26, 2018, and a dosage of 3g/L of sugar was added.

Pale yellow in color with a hint of peach. Lemon, brioche, chalk with white peach and a whiff of white tea. The palate has terrific volume with a silkiness covering the vibrant acidity. A spectacular sparkling wine with great length, volume and weight. Drinks well now but should hold well for a few years.

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.