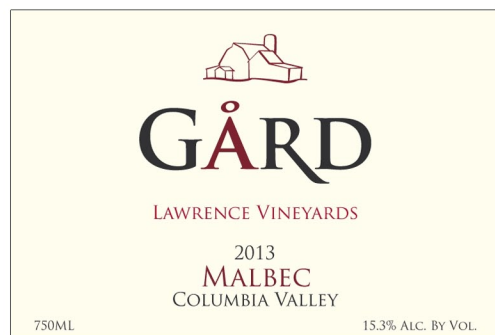


2013
Malbec
Columbia Valley



Release Date:
May 2016

Titrateable Acidity:
6 g/L

pH:
3.93

Alcohol:
13.7%

Winemaker:
Aryn Morell

Case Production:
270 cases

Suggested Retail Price:
\$30/bottle

Awards & Accolades:
90 points - Wine Spectator

The Wine

Intoxicating mixture of dried hibiscus flowers, blackberries and black tea spice with a soft mixture of berries and cream. Swirling adds rich black fruit and juniper berries. The wine is mouthwateringly fresh with a blend of squeezed berries, fine tannins and lingering floral and citrus oil components. A fresh and lively Malbec with a gorgeous nose.

The Winemaking

Sourced from Lawrence Vineyards, harvested October 2013, Block 11, Malbec Clone 4. Barrel fermented and aged 36% new French oak. Optimum drinking window: Spring 2016 until 2020.

The Vineyard

Lawrence Vineyards is the estate vineyard that produces all of the wine grapes for Gård wines and other premium wineries in Washington state. Lawrence Vineyards is located in the Columbia Valley AVA on the picturesque Frenchman Hills. Vineyard elevation (1,365-1,675 ft.) and a southern-facing slope provide ideal conditions for growing fine wine grapes.

* Lawrence Vineyards is certified sustainable by Vinewise.org.

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, and tasting rooms in Woodinville and Ellensburg.

The Lawrence family, founders of Gård Vintners, has been farming the Royal Slope, near Royal City, Wash., in Washington's Columbia Valley for over 50 years.