

2015  
**Cabernet Sauvignon**  
Columbia Valley



Release Date:  
**May 2018**

Blend:  
**83% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc, and 1% Malbec**

Titrateable Acidity:  
**4.3 g/L**

pH:  
**3.72**

Alcohol:  
**14.2%**

Winemaker:  
**Aryn Morell**

Case Production:  
**500 cases**

Suggested Retail Price:  
**\$35/bottle**

Awards & Accolades:  
**90 points - Jeb Dunnuck**

### The Wine

Strawberry, spice, currants and sandalwood start the nose. Swirling adds richer notes of plum skin, fig jam and vanilla bean alongside spicy barrel tones. Medium-full bodied with volume and impeccable tannins. This is for lovers of silky smooth Cabernet.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 2014. Block 8, Corfu Crossing, Cabernet Sauvignon Clone 6; Block 1, Laura Lee, Cabernet Sauvignon Clone 6. Aged 21 months in 71% new French and American oak.

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.