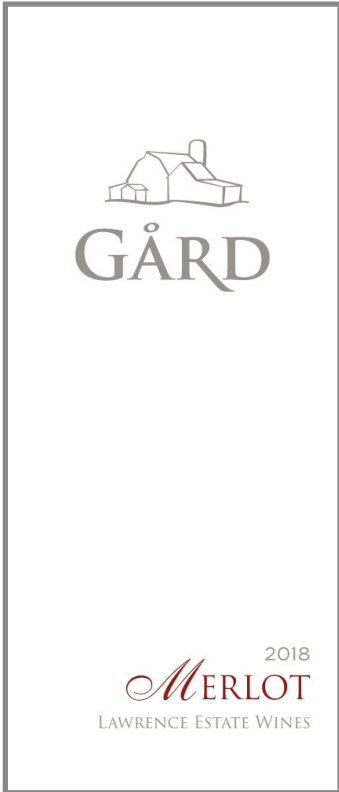


2018  
Merlot  
Royal Slope



Release Date:  
**Fall 2021**

Blend:  
**100% Merlot**

pH:  
**3.83**

Alcohol:  
**15.0%**

Cases Produced:  
**145**

MSRP:  
**\$45/bottle**

### The Wine

Abundant notes of mocha, black currant, plum puree and vanilla bean. Swirling adds heavier fruits of fig and confited black cherry with dark baking spices and a dried herb sachet. The palate is very textural with soft but consistent tannins and a dark fruit and spice inflected finish. The wine finishes with good lift that contrasts the textural experience.

### The Winemaking

All from the Scarline vineyard high up on the planting only exceeded in elevation by the Malbec adjacent to it. Fermented entirely in concrete, it was then aged for 30 months in 50% new French oak. Bottled unfiltered and unfiltered.

### The Vineyard

Gård Vintners is 100% estate grown sustainably at Lawrence Vineyards, featuring eight distinct vineyard sites in the Royal Slope AVA. With elevations that range 930 feet to 1,675 feet and primarily a south-facing slope, Lawrence Vineyards provides a great framework for grape production, while the diversity of each of the locations delivers a high level of complexity to Gård wines. We also farm vineyards on the Wahluke Slope and Conner Lee in the Columbia Valley. 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 Royal Slope AVA, with vineyards on the Royal Slope, wine production in Prosser, tasting rooms in Ellensburg, Walla Walla and Woodinville and Gård Public House restaurant in Royal City.

