2019 **Skål** Royal Slope





Release Date: February 2022

Blend: 56% Chardonnay 44% Pinot Noir

pH: **3.02**

Alcohol: **12.0**%

Cases Produced: 150

MSRP: \$50/bottle

The Wine

Caramelized Meyer lemons, brioche, white tea, chalk and white peach. The palate is round and bright, with creamy citrus and toasted almonds. It's pithy and taut towards the finish, with chalky minerality, lemon rind and hints of graham cracker lingering. The added layers of yeasty richness combines perfectly with the heightened citrus and minerality giving both creamy weighted texture and crisp, angular acidity.

The Winemaking

A little over half Chardonnay, with Pinot Noir making up the balance in this Méthode Champenoise sparkling wine. Fermented and aged in stainless steel before going to bottle for the second fermentation. The ripeness of the year led us to eliminate the sucrose in our dosage as previous vintages had been at 3g/L. The wine shows both the sweetness of fruit and the bright acidity as a result

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.





