2019 Boneyard Royal Slope/Columbia Valley





Release Date: February 2022

Blend: 50% Syrah 50% Grenache

pH: **3.85**

Alcohol: **14.6**%

Cases Produced: 440

MSRP: \$25/bottle







The Wine

Plum skin, dried cranberry, blackberry, raspberry puree and black tea. Swirling adds sweetness to the black fruit and brings up the raspberry puree more. The palate is generous with sweet fruit, tea spice and lithe tannins. The wine is persistent and yet lively, making for an incredibly drinkable Rhone blend. The nose shows more Syrah personality while the palate maintains the red fruit presence of Grenache.

The Winemaking

A new wine in our line-up, targeting exceptional drinkability, fruit presentation and youthful textures. Made from an even split of Syrah and Grenache from various estate vineyards.

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.