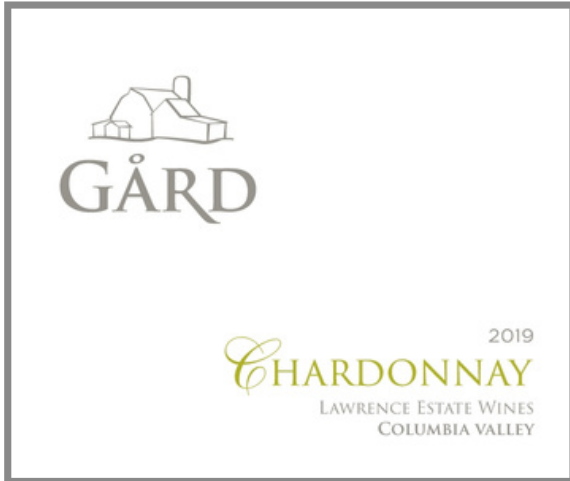


2019
Chardonnay
Royal Slope/Columbia Valley



Release Date:
August 2021

Blend:
100% Chardonnay

pH:
3.46

RS:
<.30g/L

Alcohol:
14.1%

Cases Produced:
265

MSRP:
\$25/bottle

The Wine

A nose of citrus crème, raw honey, brioche and a hint of golden delicious apple. The palate is polished and bright with citrus crème and sleek textures leading you to a caramel inflected finish. This is perfect for food and has a touch more weight than you'd expect based on the aromatic presentation.

The Winemaking

Picked at night to maintain freshness, the fruit was whole cluster pressed and settled in tank for 48 hours before going to barrel for primary fermentation. All barrels completed malo-lactic fermentation and were stirred occasionally during the aging. A blend of three vineyards with Conner Lee from Columbia Valley making up 43% of the blend and La Reyna and Solaksen on the Royal Slope making up the balance.

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.

