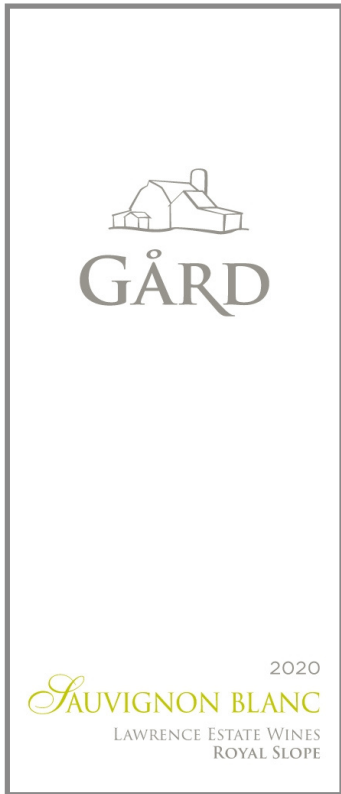


2020  
Sauvignon Blanc  
Royal Slope



Release Date:  
**Fall 2021**

Blend:  
**100% Sauvignon Blanc**

pH:  
**3.52**

Alcohol:  
**14.9%**

Cases Produced:  
**75**

MSRP:  
**\$25/bottle**

### The Wine

Light gold in color with exotic aromatics of caramelized peach, mango and ginger. Swirling adds ripe stone fruits, ginger, lemongrass with a touch of honeycomb. The palate has intense yellow fruit with good structure that keeps the wine centralized on the finish. A big exotic SB meant for early to medium term drinkability.

### The Winemaking

Made from the aromatic and textural Musque clone, this wine was barrel fermented in a combination of 500L and 228L barrels. Aged for 10 months before going to bottle, the wine was stirred a handful of times to minimize the new barrels palate impact.

### 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.

