

2019  
Syrah Collection Series  
Conner Lee  
Columbia Valley AVA



Release Date:  
**February 2023**

Blend:  
**100% Syrah**

pH:  
**3.88**

Alcohol:  
**15.3%**

Cases Produced:  
**48**

MSRP:  
**\$55**



### About the Collection Series

Gård Vintners' Collection Series aims to showcase the unique characteristics of our specific estate vineyard sites farmed sustainably on the Royal Slope. Lawrence Vineyards provides an excellent framework for grape production, while the diversity of each location delivers a high level of uniqueness and complexity to our wines.

### The Wine

Plums, black cherry, and orange oil. The 2019 Conner Lee Syrah Collection shows intense floral and red and dark fruit aromas. The mouthfeel is medium bodied, with creamy texture and fantastic structure. Flavors of blueberry cobbler and baking spices are framed by subtle notes of oak and a lifted acidity to complete the bouquet. The wine finishes very juicy, with a fun touch of grip. A dynamic wine that you can drink now or in the next 10 years.

### The Vineyard

*Conner Lee began being planted in 1980. 1,085-1,164 ft elevation. Row orientation: 0° North. Gentle south slope. Soil Profile: loamy fine sand to very fine sandy loam.*

Gård Vintners wines are 100% estate grown sustainably at Lawrence Vineyards, featuring 14 distinct vineyard sites. With elevations that range 870 feet to 1,675 feet and primarily south-facing slopes, Lawrence Vineyards provide a great framework for grape production, while the diversity of each of the locations delivers a high level of complexity to Gård wines. Lawrence Vineyards is certified sustainable.

### 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.