Syrah Collection Series Scarline Royal Slope AVA





Release Date:

February 2023

Blend:

100% Syrah

pH:

3.85

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

Bramble berries and ripe dark and black fruit, with a touch of menthol and flint. Swirling brings orange peel, cigar box, and wild herb aromas. The mouthfeel is sultry and complex, with beautiful texture, silky tannins, and tremendous length. The wine has a reductive composition, so the more you swirl the better it gets. A fantastic Syrah that you can enjoy now or in the next 10 years.

The Vineyard

Scarline Syrah was planted in 2004 & 2006. 1,415-1,560 ft elevation. Row orientation: 0° north. South slope. Soil profile: Adkins 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.