

2018
Pinot Gris
Grand Klasse Reserve
Royal Slope/Columbia Valley



Release Date:
August 2021

Blend:
100% Pinot Gris

pH:
3.33

RS:
3.0g/L

Alcohol:
14.1%

Cases Produced:
76

MSRP:
\$30/bottle

The Wine

Spun sugar and caramelized pear with minerals and citrus crème on the nose. With some air a touch of brioche and honeycomb add depth and weight. Swirling brings up caramelized Meyer lemon and white flowers. The palate is round and polished, with citrus, spice and a lingering minerality. The finish is long with nice lift and enough tension to maintain its rounder shape due to the warm growing season.

The Winemaking

Picked at night to maintain freshness, it was then whole cluster pressed and settled for 48 hours before going to barrel to start fermentation. Fermented and aged in 100% new Stockinger 600L barrels, this format allows for very slow development to maintain purity and the oak origin adds complimentary spice driven aromas.

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.

