2021 Freyja Royal Slope





Release Date: April 2022

Blend: 73% Viognier 27% Roussanne

pH: **3.3**

RS

.26g/L

Alcohol: 13%

Cases Produced: 975

MSRP: **\$20**







The Wine

Our signature Northern Rhône style blend of Viognier and Roussanne has impressive vivacity and layering. The nose offers intense aromas of white peach, apricot, chamomile, stony minerals, and orange peel. The wine opens elegantly to more secondary notes due to its partial malolactic fermentation, which has never been done in this blend before. Swirling brings honeysuckle, almond paste, jasmine, melon rind, and a persistent floral and mineral lift. The mouthfeel is creamy yet energetic, with ripe citrus and orchard fruit flavors. The acidity is remarkable, considering the vintage conditions of 2021, and the wine evolves in the glass towards riper, sweeter tones, without losing its minerality and dryness. Freyja finishes with terrific length, a light spritz and a saline touch.

An end-to-end wine that you can drink now, or in the next three years.

About the Name

Freyja is named in honor of the Norwegian goddess of love and is a nod to our family's Scandinavian roots.

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 Vineyard in the Columbia Valley. Lawrence Vineyards is certified sustainable by Vinewise.org and glyphosate-free.

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.