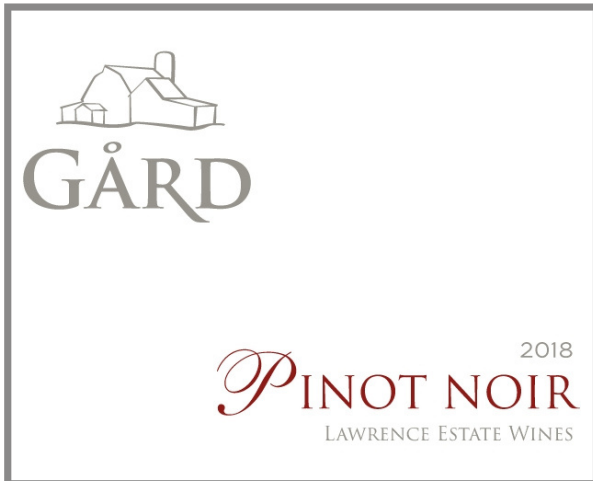


2018
Pinot Noir
Royal Slope



Release Date:
November 2021

Blend:
100% Pinot Noir

Alcohol:
13.5%

Cases Produced:
100

MSRP:
\$45/bottle



The Wine

Dried raspberry, kola nut, scorched earth and an intense wet stone minerality. Swirling brings up heavier red fruits and a touch of green olive and sandalwood. The palate is round and plush with red currant, orange peel, saffron and minerals. Soft tannins and a pronounced minerality make this a fascinating wine to enjoy.

The Winemaking

The first ever Pinot Noir for Gård and one of only a handful of Washington Pinot Noirs made. Planted at the western edge of the Solaksen vineyard 5 clones; 91, 777, 667, 114 and 115. The wine contains all of them with the exception of 91. Fermented in 90% stainless steel and 10% concrete, it was then aged without being racked in 50% new French oak 500L's and was bottled unfiltered and unfiltered.

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.