2019 Syrah Collection Series Thunderstone Royal Slope AVA







Blend: 100% Syrah pH: 3.95 Alcohol: 15.3% Cases Produced: 48 MSRP: \$55 WISTAINABLY WEGAN MSRD: SUSTAINABLY MSRD: MSRD:

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

Blood orange, blackberry purée, and olive tapenade. The 2019 Thunderstone Syrah Collection is savory on entry, with terrific texture. Swirling brings bacon fat, strawberry syrup, and cinnamon swirl. The palate is broad, with fine but persistent tannins and juicy acidity. The wine finishes dry, savory, and with a touch of oak. A youthful Syrah that you can drink now or in the next 10 years.

The Vineyard

Thunderstone Syrah was planted in 2015, 2016, & 2017. 926 - 1,032 ft elevation. Row orientation: 25° northeast. South/southwest slope. Soil profile: Kennewick silt loam & scoon silt loom.

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.