

2018
Malbec
Royal Slope



Release Date:
Fall 2021

Blend:
100% Malbec

pH:
3.62

Alcohol:
14.9%

Cases Produced:
145

MSRP:
\$45/bottle

The Wine

Blackberry, raspberry, hibiscus flower, vanilla bean and spice. Some air adds more sweet black fruit puree, wood spice and a subtle smoke with spring flowers. The palate is bright and youthful with initially firm tannins that melt away as the wine transitions to finish. The pH is on the lower end of the red wine spectrum at just over 3.6 but the wine never seems like the acid is that high with its natural texture.

The Winemaking

Sourced from the two estate vineyards with Malbec planted, Scarline and Solaksen. Solaksen is providing the primary fruit intensity while Scarline is providing the aromatics and ethereal palate feel. Fermented in 67% stainless steel and the balance in concrete.

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.

