





Release Date: November 2021

> Blend: 100% Riesling

> > Alcohol: 11.4%

RS: **214g/L**

Cases Produced: 96

> MSRP: **\$70/bottle**



The Wine

Intensely aromatic with honey, peach and apricots with citrus blossoms and white tea. Swirling brings up ripe caramelized stone fruits and mango with a hint of orange marmalade. The palate is decadently sweet with spun sugar, stone fruits, graham cracker and orange rind with tingling minerality and bright acidity that keeps this lively.

The Winemaking

Picked early in the morning on January 15, 2020, after the two days previous had a high of 19 degrees Fahrenheit and a low of 7 degrees. The fruit was then whole-cluster pressed yielding a concentration of sugar of 408g/L and only 51 gallons per ton of clarified juice. It was fermented in a 600L barrel and then transferred into a 500L barrel after stopping the fermentation with 214g/L of sugar remaining.

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.