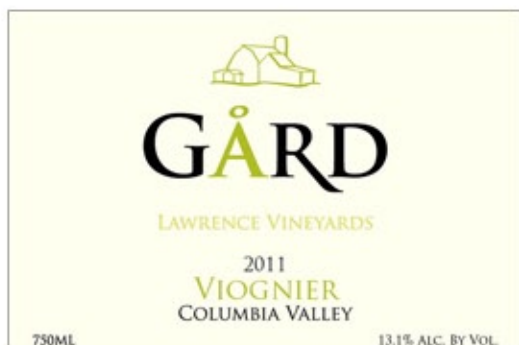


2011  
**Viognier**  
Columbia Valley



Release Date:  
**June 2012**

Residual Sugar:  
**.2 g/L**

Titrateable Acidity:  
**6.5 g/L**

pH:  
**3.45**

Alcohol:  
**13.1%**

Winemaker:  
**Aryn Morell**

Case Production:  
**176 cases**

Suggested Retail Price:  
**\$22/bottle**

### The Vineyard

Lawrence Vineyards is the estate vineyard that produces all of the wine grapes for Gård wines and other premium wineries in Washington state. Lawrence Vineyards is located in the Columbia Valley AVA on the picturesque Frenchman Hills. Vineyard elevation (1,365-1,675 ft.) and a southern-facing slope provide ideal conditions for growing fine wine grapes.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 2011, (Block 10, Viognier Clone 1).

Aged in new & used French oak. Bottled April 2012.

### The Wine

Pale straw in color, with an explosive nose of spring flowers and citrus, combined with a light toastiness. Swirling makes the nose leap from the glass, allowing you to smell it without having to put your nose in it. With some air it begins to show more stone fruit like peach and apricot with a little more weight. The palate is bright and polished revealing lacings of minerals and seamless transitions. Even a hint of citrus rind on the palate adds intrigue. Fun to drink now but will age gracefully for the next 2-4 years.

### The Winery

Gård, meaning "farm" in many of the Scandinavian languages, is a tribute to our family's Scandinavian heritage and farming tradition.

Gård Vintners is a family-owned and operated winery that seeks to capture the quality of their estate vineyard in the glass.

The Lawrence family, founders of Gård Vintners, has been farming the Royal Slope, near Royal City, Wash., in Washington's Columbia Valley for over 50 years.