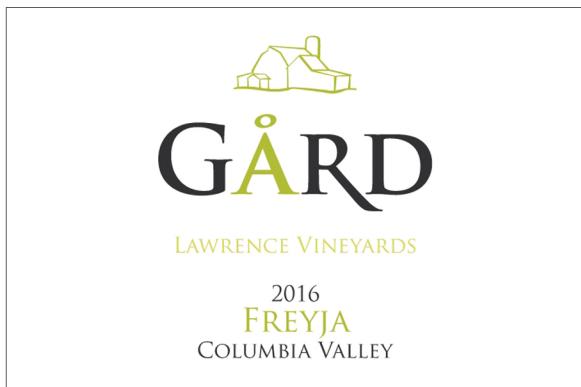


2016
Freyja
Columbia Valley



Release Date:
March 2017

Varietals:
63% Viognier, 37% Roussanne

Residual Sugar:
< 0.1 g/L

Titratable Acidity:
5.2 g/L

pH:
3.38

Alcohol:
12.5%

Winemaker:
Aryn Morell

Case Production:
625 cases

Suggested Retail Price:
\$14/bottle

Awards & Accolades:

GOLD - San Francisco Chronicle Wine Comp.
GOLD - Seattle Wine Awards

The Wine

Bright notes of lemon/lime, white peach, lychee and white flowers. A touch of spice, similar to citrus zest adds complexity. Swirling adds a light sweetness to the fruit and a touch of honeycomb. The palate is fresh, polished and impeccably balanced, finishing with hints of citrus and minerality.

The Winemaking

Sourced from Lawrence Vineyards, harvested September & October 2016 (Block 10 Viognier Cl. 1, Block 5 Roussanne Tablas Creek). Aged in 100% stainless steel. Bottled February 15, 2017.

Gård Vintners is 100% estate grown sustainably at Lawrence Vineyards on the Royal Slope of the Columbia Valley AVA, featuring seven distinct vineyard sites with elevations ranging 930 feet to 1,675 feet. The combination of elevation and south-facing slope provides a great framework for grape production, while the diversity of the seven locations delivers a high level of complexity to Gård wines. Lawrence Vineyards is certified sustainable by Vinewise.org.

The Winery

Founded in 2006, Gård Vintners is a family-owned and operated estate winery on the Royal Slope in the heart of Washington's Columbia Valley AVA, with Aryn Morell at the helm as winemaker at our production facility in Walla Walla, and tasting rooms in Ellensburg, Walla Walla and Woodinville.

Our mission at Gård is to capture and bottle the unique characteristics of the land we farm. We humbly craft value-driven, award-winning wines from our sustainable estate vineyards to create lasting memories for our customers.

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