

2016

Winemaker's Select Rosé

Columbia Valley



Release Date:
February 2018

Blend:
100% Grenache

Residual Sugar:
< 0.1 g/L

Titratable Acidity:
4.7 g/L

Alcohol:
12.80%

Winemaker:
Aryn Morell

Case Production:
52 cases

Suggested Retail Price:
\$40/bottle

Awards & Accolades:
90 points - Stephen Tanzer, Vinous



The Wine

Gorgeous aromas of white tea, rose petals, dried peaches and a hint of ginger spice. Swirling adds citrus crème, flower petals and brioche. The palate is vibrant, with great polish a mixture of citrus and tart stone fruit carrying the bright and minerally accented finish. This is still a baby and will drink well for the next 2-4 years.

The Winemaking

Sourced from Lawrence Vineyards, harvested September 23, 2016, Corfu Crossing Vineyard, block 9 Grenache Tablas Creek, 74%, and Clone 3, 26%. Aged in 56% new and 44% used French oak 500L's, rolled twice a week and bottled after 10 months. Bottled May 11, 2017, 52 cases produced.

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.