



2021 Winemaker's Select Chardonnay Columbia Valley



THE WINE

Flambéed pineapple, wet stones, custard apple, honeycomb, butterscotch, and white flowers. Swirling brings ripe stone fruits, citrus rind, roasted marshmallows, nutmeg, and oak spice. The mouthfeel is broad, with remarkable structure and a phenomenal acid presentation. Ripe stone fruits dominate the mid-palate, but there are lots of citrus and spice components that remain towards the end of the wine. Extremely complex and layered and with a balanced oak profile, this beautiful Chardonnay finishes long, with the perfect amount of sweetness and lingering acidity. Enjoy now or in the next 20 years. Decanting is recommended.

THE WINEMAKING

Whole cluster pressed and barrel fermented. Full malolactic fermentation. Aged in new French oak for 22 months. Unfined.

THE VINEYARD

Gård Vintners wines are 100% estate grown sustainably at Lawrence Vineyards, featuring 14 distinct vineyard sites. With elevations that range 870 feet to 1,675 feet and primarily south-facing slopes, Lawrence Vineyards provide a great framework for grape production, while the diversity of each of the locations delivers a high level of complexity to Gård wines. Lawrence Vineyards is certified sustainable.

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.

RELEASE DATE

Fall 2024

WINEMAKER

Matías Kúsulas

BLEND

100% Chardonnay

VINEYARD

Conner Lee
La Reyna Blanca
Solaksen

ALCOHOL

14.6%

CASES PRODUCED

238

MSRP

\$60

AWARDS & ACCOLADES

94 pts – Jeremy Young, Int'l Wine Report
92 pts – Sean Sullivan

SUSTAINABLE WA
CERTIFIED GRAPES

