

2012  
**Grand Klasse Reserve**  
**Riesling**  
Columbia Valley



Release Date:  
**October 2014**

Residual Sugar:  
**1.6 g/L**

Titrateable Acidity:  
**7 g/L**

pH:  
**3.24**

Alcohol:  
**14.3%**

Winemaker:  
**Aryn Morell**

Case Production:  
**165 cases**

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

Awards & Accolades:  
**91 points - Wine Enthusiast**

"This rather exotic Riesling was fermented and aged in barrels, 43% new, and the rest once-used. The barrel treatment takes it away from any ordinary Riesling characteristics, yielding a wine that has much in common with Viognier—floral and buttery, with substantial alcohol."  
— P.G.

**91 Points**



### The Wine

Lemon and lime rind, spice and waxy yellow fruit come out first. The nose explodes on this wine, with more tropical fruit and spring flowers weaving behind the beautiful scent of honeysuckle. Vibrant but not too bracing, with enough sweetness to balance the bright acids. A perfect combination of a ripe Riesling with verve and complexity. An exotic new-world style that won't be replicated.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 2012. Riesling clones 2, 9 and 12. Aged in new and used French oak.

### 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 Columbia Valley AVA, with vineyards on the Royal Slope, wine production in Walla Walla, and tasting rooms in Woodinville and Ellensburg.

### 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.

\* Lawrence Vineyards is certified sustainable by Vinewise.org.