

2012
Riesling Contact
Orange Wine
Columbia Valley



Release Date:
February 2016

Titratable Acidity:
5.8 g/L

pH:
3.51

R.S.
2.1 g/L

Alcohol:
14.2%

Winemaker:
Aryn Morell

Case Production:
25 cases

Suggested Retail Price:
\$40/bottle

The Wine

Gold with hints of copper in color. Mesmerizing notes of honey, orange peel, nutmeg, white tea and orange liquor. Swirling brings up candied and caramelized pineapple mixed with chamomile tea and a drizzle of honey. The palate is huge, with caramelized pear and pineapple and zest. It's thick and viscous, but not sweet, and with structure you wouldn't expect from a white/orange wine. With every swirl and sip this wine continues to change, a fascinating experience.

The Winemaking

Sourced from Lawrence Vineyards, harvested September 2012. Made with extended contact time with grape skins (100% contact for 36 hours and 5% contact for two years). Aged in 40% new French oak and 60% once-used.

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.

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 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.