

2012  
**Freyja**  
Columbia Valley



Release Date:  
**May 2014**

Blend:  
**80% Viognier, 20% Roussanne**

Residual Sugar:  
**.4 g/L**

Titrateable Acidity:  
**6.5 g/L**

pH:  
**3.64**

Alcohol:  
**14.6%**

Winemaker:  
**Aryn Morell**

Case Production:  
**360 cases**

Suggested Retail Price:  
**\$14/bottle**

Awards & Accolades:  
**89 Points & "Best Buy" - Wine Enthusiast**  
**"Best Buy" - Great Northwest Wine**

### The Wine

Key lime, peach pith, blossoms and white tea. Swirling brings up more sweet yellow fruit, crushed rocks and a vibrant streak of acid. Honeycomb and mango skin lead to a surprisingly substantial mouthfeel. Great texture and volume showcasing pineapple and melon on the palate. Soft acids and ripe fruit make this a perfect summer white wine with great flexibility for the kitchen or the porch.

### The Winemaking

Sourced from Lawrence Vineyards, harvested October 2012, (Block 10 Viognier Clone 1, Block 5 Roussanne Tablas Creek.)

Aged in stainless steel & neutral oak. Bottled April 2013.

### 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.

### The Winery

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

Gård Vintners is a family-owned and operated winery that seeks to capture the quality of their estate vineyard in the glass.

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.