

2014  
**Freyja**  
Columbia Valley



Release Date:  
**October 2015**

Varietals:  
**67% Viognier, 33% Roussanne**

Residual Sugar:  
**<0.2g/L**

Titrateable Acidity:  
**6.4 g/L**

pH:  
**3.37**

Alcohol:  
**13.4%**

Winemaker:  
**Aryn Morell**

Case Production:  
**330 cases**

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

Awards & Accolades:  
**GOLD - Hilton Head Island Food & Wine Comp.**

### The Wine

More Roussanne than typical gives this more volume and weight. A heady mixture of pear, citrus and stone fruit. Notes of honeysuckle and white tea add complexity. Good volume and density, with citrus and honeycomb on the palate. A fantastic Rhone white crafted for a wide range of food and gatherings.

### The Winemaking

Sourced from Lawrence Vineyards, harvested September & October 2014, (Block 10 Viognier Cl. 1, Block 5 Roussanne Tablas Creek).

Aged in stainless steel. Bottled February 2015.

### 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.

### 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.