



2023 Sans Soufre Tempranillo

Harvest Dates: September 14th - 16th, 2023 | **Alcohol label %:** 13.8

Growing Conditions

Vineyard: Stoneridge

Gård Vintners is 100% estate grown sustainably at Lawrence Vineyards, featuring eight distinct vineyard sites in the Royal Slope AVA. With elevations that range 930 feet to 1,675 feet and primarily a south-facing slope, Lawrence Vineyards provides a great framework for grape production, while the diversity of each of the locations delivers a high level of complexity to Gård wines. We also farm vineyards on the Wahluke Slope and Conner Lee in the Columbia Valley. Lawrence Vineyards is certified sustainable.

Harvest

09/14/23

Aging

Whole cluster fermentation, aged in neutral 500L puncheons for 6 months. Unfined and unfiltered.

Nose

Black cherry, black currant, orange peel, menthol, and leather. Swirling brings dried figs, tobacco leaf, dark chocolate, and notes of black pepper, black licorice, and pencil shavings.

Palate

The mouthfeel is broad, plush, and full-bodied, with remarkable texture, structure, and acid presentation. Tons of dark ripe fruits and earth and spice flavors dominate the mid-palate. Rich and juicy, with powdery tannins and a very layered flavor profile, this Sans Soufre Tempranillo finishes extremely long, with the perfect amount of sweetness and earthy and savory tones. Great now, you can enjoy this fantastic wine in the next 6 years.

