

# GRAMERCY CELLARS



## 2015 THIRD MAN GRENACHE

COLUMBIA VALLEY



**BLEND:** 75% GRENACHE, 15% SYRAH,  
5% MOURVÈDRE, 5% CARIGNAN

**VINEYARDS:** OLSEN, ALDER RIDGE, MINICK

**AGING:** 18 MONTHS IN NEUTRAL FRENCH  
OAK PUNCHEONS & BARRELS

**ALCOHOL:** 14.4%

**WINERY RETAIL:** 36

**CASE PRODUCTION:** 380 CASES

**DRINKING WINDOW:** NOW - 2028

**WINE ENTHUSIAST:** 92 POINTS

**JEB DUNNUCK:** 90 POINTS

**WINE & SPIRITS:** 90 POINTS

Grenache blends are a winemaker's dream, especially if you like to tinker with wines. If you are slightly obsessive compulsive, these wines are a nightmare. When we first started making Third Man, it would take us the same amount of time to blend as every other wine combined. To begin, we always start with the basics, established in France a long time ago – 80% Grenache, 20% Syrah. What does the wine need? Freshness and earth? Add Syrah. Meatiness and tannin? Add Mourvèdre. Mid palate and a little something extra? Carignan. We are not, however, wedded to this ratio. I can easily see a blend of 33% each Grenache, Syrah, and Mourvèdre.

With Grenache, we are always seeking red fruit. We want the overall feeling of the wine to be fresh and alive. That being said, Grenache has to be ripe. Riper than any other grape in our cellar. However, Grenache can easily display pink cotton candy and confectionary sugar flavors if it gets even a bit too ripe. These flavors develop extremely quickly, sometimes in twelve hours or so. When Olsen and Alder Ridge Grenache is approaching the harvest date, we go to the vineyard every day, sometimes twice a day. The goal is to push ripeness to the very last hour, before the Grenache carnival flavors arrive. If we miss, the vintage is lost. The flavors are set and can't be covered up with other varieties.

The 2015 Third Man is 75% Grenache, 15% Syrah, 5% Mourvèdre and 5% Carignan from Olsen, Alder Ridge and Minick vineyards. Alder Ridge Vineyard contributes power and structure. Olsen Vineyard varieties lend elegance and grace to the blend. A small bit of Minick adds freshness. In 2015, we upped the stem percentage a bit to 85% whole cluster.

**TASTING NOTES:** SO, GRENACHE - CRANBERRY, BING CHERRY, BRIGHT, FRESH AND ALIVE IN THE GLASS. PRIMARILY FRUIT, SOME WHITE PEPPER AND RED FLOWER. DENSE AND ELEGANT ON THE PALATE WITH FRESH ACIDITY. PROVENCE HERB, ROCK/MINERAL, BLACK AND BLUE FRUIT ON THE PALATE. MAYBE THE MOST COMPLETE EVER? TANNIN!

[WWW.GRAMERCYCELLARS.COM](http://WWW.GRAMERCYCELLARS.COM)

635 N 13TH AVE | WALLA WALLA, WA 99362 | 509.876.2427

