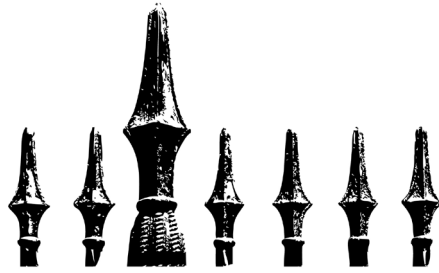


# GRAMERCY CELLARS



## 2018 'OLSEN VINEYARD' ROSÉ

COLUMBIA VALLEY



**BLEND:** 47% CINSULT, 27% GRENACHE,  
26% SYRAH

**VINEYARDS:** OLSEN VINEYARD

**AGING:** 4 MONTHS IN STAINLESS STEEL

**ALCOHOL:** 13.0%

**WINERY RETAIL:** 25

**CASE PRODUCTION:** 570 CASES

**DRINKING WINDOW:** Now - 2020

**WINE & SPIRITS:** 90 POINTS

In 2018 we macerated the Cinsault, Syrah and Grenache together for a few hours with all the fruit coming from Olsen Vineyard, Rhône powerhouse in the Yakima AVA, which is intentionally grown for Rosé. We want racy acidity and freshness in the wine, which requires specific vineyard management practices.

After maceration, we went directly to the press for a gentle press cycle and then fermented the wine in stainless steel. 2018 was a moderately warm year and the wines show fresh citrus and melon aromatics. This wine also shows more red fruit - strawberry, raspberry, than the 2017.

The wine is a blend of 47% Cinsault, for earthiness and freshness, 27% Grenache for red fruit and complexity and 26% Syrah for structure and intensity.

**TASTING NOTES:** EXTREMELY AROMATIC, WITH STRAWBERRY, CRANBERRY, WET ROCK, RED FLOWERS, CINNAMON, ALMOST KOREAN CHILI PASTE. RED CHERRY, YELLOW PLUM. VERY FRESH AND ENERGETIC. A STUNNING ROSÉ.

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