

GRAMERCY CELLARS



2014 SYRAH COLUMBIA VALLEY



BLEND: 100% SYRAH

VINEYARDS: FORGOTTEN HILLS, OLDFIELD,
MINICK & OLD STONES

AGING: 19 MONTHS IN NEUTRAL FRENCH
OAK PUNCHEONS

ALCOHOL: 13.9%

WINERY RETAIL: 36

CASE PRODUCTION: 1425 CASES

DRINKING WINDOW: Now - 2030

WINE ADVOCATE: 93 POINTS

The 2014 is the third vintage of the Columbia Valley AVA designated wine. As we search Washington for better and more unique Syrah, we see two things happening: First, our upper-end wines are becoming more vineyard focused with both John Lewis and The Deuce based on Les Collines, and Lagniappe based on Red Willow Vineyard. Second, we love the combination of fruit from the lower Yakima Valley and Walla Walla. We can make earthy wines with both structure and freshness. Third, we want to make a Syrah that has better availability and some potential for growth. Enter the Columbia Valley Syrah.

A recent offering from our friends at SommSelect had this to say about the 2014 Columbia Valley:

"We've got to give it up for Master Sommelier Greg Harrington: His Gramercy Cellars wines, from Washington State, get better every vintage... We all know that Washington terroirs like Walla Walla and Columbia Valley produce rich, powerful wines; what Greg and company add to the equation is a complex savory aspect and delicate nuance that evokes the 'Old World.' If you drink great wines from places like Saint-Joseph, Côte-Rôtie, and Cornas, Gramercy's 2014 will have you waving your American wine flag enthusiastically. I'd go as far as to call this one of the best American-made Syrahs on the market right now, and a wine which, over the last few years, has evolved from appealing newcomer to bona-fide benchmark. It stands toe-to-toe with its French counterparts and remains very reasonably priced to boot."

This wine blends four vineyards. The northerly Oldfield and Minick Vineyards, and Walla Walla sources Forgotten Hills and Old Stones in the rocks. Forgotten Hills, which lies at the base of the cool Blue Mountains, provides a world-class base for the wine, contributing freshness and energy to the blend. As it is on pure fractured basalt, it also provides minerality. Oldfield, adjacent to Boushey, and Minick provide red fruit and freshness. The Rocks gives pepper, funk, smoke, depth, and structure. This wine, aged 15 months in neutral barrel, is about 54% whole cluster.

TASTING NOTES: RED CHERRY, BLUEBERRY, RASPBERRY, LEATHER, SALINE, MEAT, FUNK, VIOLETS, ROSES. SMOKED HERBS. THE PALATE IS MEDIUM BODIED WITH CRISP ACIDITY AND ENERGY.

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