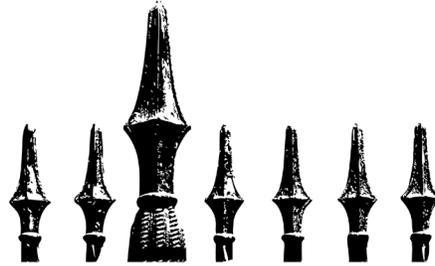


GRAMERCY CELLARS



2015 SYRAH COLUMBIA VALLEY



BLEND: 100% SYRAH

VINEYARDS: FORGOTTEN HILLS, OLDFIELD,
ANCIENT STONES, JB GEORGE

AGING: 15 MONTHS IN NEUTRAL FRENCH
OAK PUNCHEONS

ALCOHOL: 13.3%

WINERY RETAIL: 36

CASE PRODUCTION: 538 CASES

DRINKING WINDOW: Now - 2030

WINE ADVOCATE: 93 POINTS

JEB DUNNUCK: 94 POINTS

The 2015 Columbia Valley Syrah is, perhaps, the most complex and complete release of this wine to date. Why? Most importantly, the 2015 vintage. The 2015 vintage is particularly strong for our cooler climate vineyards such as Forgotten Hills and Oldfield because we were able to harvest later than usual with lower than average sugar levels. The result - freshness, elegance, and complexity.

The 2015 vintage blend of this Syrah is similar to the 2014. We based the blend on our estate vineyards Forgotten Hills and JB George. They provide a fresh, earthy, acid driven base for the wine. The Yakima area vineyard Oldfield provides red fruit and freshness. Ancient Stones Vineyard in the Rocks adds depth, structure and trademark flavors of pepper, smoke, and funk.

As with all of our wines, this wine dramatically benefits from a couple of years of age. 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."

If you don't know about SommSelect, I can't recommend their offerings more enthusiastically. I buy many wines for my cellar from them: full retail, no friends of the owner benefits, nothing. Ok, maybe once in a while I get a bigger allocation of something great and rare.

This wine is aged 15 months in neutral French barrels with about 56% whole cluster. Usually, we tell you to wait to open our Syrah. However, this one is pop and pour ready today. Or follow the usual instructions and it will reward you in the future. Either way, we are really proud of this Syrah.

TASTING NOTES: RED AND DARK FRUITS. BLUEBERRY, RASPBERRY, LEATHER, SALINE. MEAT, SMOKE AND THAT ROCKS FUNK. VIOLETS, ROSES, TAPENADE AND PEPPERY HERBS. RICH, MEDIUM TO FULL-BODIED BUT WITH CRISP ACIDITY AND ENERGY. A STUNNING REPRESENTATION OF WASHINGTON SYRAH.

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