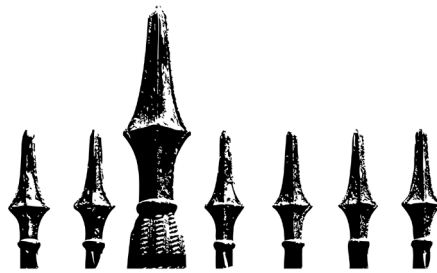


GRAMERCY CELLARS



2016 LAGNIAPPE "RED WILLOW" SYRAH

COLUMBIA VALLEY



BLEND: 100% SYRAH

VINEYARD: RED WILLOW

AGING: 17 MONTHS IN NEUTRAL FRENCH
OAK PUNCHEONS & STOCKINGER Foudre

ALCOHOL: 13.1%

WINERY RETAIL: 65

CASE PRODUCTION: 573 CASES

DRINKING WINDOW: 2022 - 2040

*OTHERWISE DECANT FOR 2 HOURS

The release of the 2016 Lagniappe is a historic release for Gramercy. We first made Lagniappe in 2005 with the intent of blending Syrah from the Yakima Valley with Syrah from Walla Walla, primarily Forgotten Hills. But a chance meeting with Mike Sauer of Red Willow Vineyard in 2010 changed the trajectory of the wine.

Mike was on a wine panel with me, Greg, and offered an acre of Syrah. We were immediately smitten. We now farm about 5 acres at Red Willow. The coming years saw increased percentages of Red Willow in the Lagniappe blend, but we still considered ourselves a “blending house.” However, after the 2014 and 2015 vintages, we realized that we had a few vineyards that demanded a single vineyard bottling. For the first time, we present the 2016 Red Willow Lagniappe Columbia Valley Syrah.

We farm a few different blocks at Red Willow for Syrah. The basis for the wine always is the ‘Chapel Block’. While we are not on the “true” Chapel slope, we are the same slope, around the corner with a slightly cooler exposure. This block is magic - bringing deep red fruit, smoke, earth pepper, and most importantly, structure and intensity. The Marcoux block, across the property with a more gentle slope, complements the steeper block by adding mid palate and aromatic complexity. These are yin-yang blocks, each making the wine better.

All Red Willow blocks are fermented predominately in our concrete fermenters. When we say concrete, we don’t mean eggs. Those are for Easter or omelets. We mean 1500-gallon solid rectangular masses of mineral intensity. Concrete adds another dimension of minerality and aromatic complexity, which is readily apparent in the wine. The 2016 Red Willow was fermented 80% whole cluster with native yeasts. It was aged in a combination of 16HL Stockinger cask and neutral 500-liter puncheons for 18 months.

TASTING NOTES: COMBINATION OF RED AND BLUE FRUIT. MEATY WITH PEPPER, MUSHROOM, UMAMI, SMOKE. RED AND PURPLE FLOWERS. FRESH WITH STRONG ACIDITY AND TANNINS. INTENSE AND AROMATIC. A BIT BACKWARD THAT WILL REQUIRE SOME TIME IN BOTTLE TO REVERSE. TRULY WORLD CLASS RED WILLOW SYRAH.



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