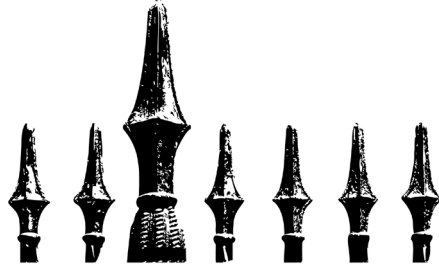


# GRAMERCY CELLARS



## 2018 PICPOUL

### WALLA WALLA VALLEY



**BLEND:** 100% PICPOUL  
**VINEYARDS:** LOS OIDOS  
**AGING:** 4 MONTHS IN STAINLESS STEEL  
**ALCOHOL:** 12.5%  
**WINERY RETAIL:** 18  
**CASE PRODUCTION:** 289 CASES

The Picpoul was going to be a onetime only project for Gramercy. In 2013 we had sourced Picpoul from Olsen Vineyard in the cliffs above Benton City. We went into 2013 with a handshake deal with Leif Olsen, that if we took the Picpoul for the last year he would plant whatever varietal we would like. We of course took that deal and told him that we wanted him to plant Grenache for us and to head train it just as most Grenache is grown in the Southern Rhône. Little did we know how well the Picpoul would turn out. Post bottling we called Leif to see if he had already ripped out the amazing Picpoul vines. He had already taken them out and planted the Grenache in its place. So our dreams of continuing making Picpoul were crushed, or so we thought. . .

John Abbott, winemaker for Abeja winery, stopped into our winery to taste the following summer and left with a full case of the Picpoul. He spread the good word about the wine and shared a bottle with famed Walla Walla grower Ken Hart who manages Los Oidos Vineyard in the foothills of the Blue Mountains in Walla Walla. He had a small Picpoul block at the vineyard and offered it to Gramercy to see what we could do with the fruit. The results are stunning; this wine evokes thoughts of summer and it craves shellfish.

This wine was fermented cold in a stainless steel tank to ensure freshness. Malolactic fermentation was blocked to preserve that searing acidity we so love. This wine shows very clean citrus fruit characteristics and the mouthwatering acidity will have you craving more. Be careful because the bottle will disappear quickly.

**TASTING NOTES:** HONEYDEW MELON, CANTALOUPE, LIME ZEST, LEMON, GRAPEFRUIT, ORANGE RIND, PEACH AND STONE FRUIT. WHITE FLOWER, WET STONE, TARRAGON, SMOKE. TART WITH ZESTY ACIDITY, FRESH, EXPLOSIVE. SLIGHTLY SWEETER ON THE PALATE - CANDIED LEMON, PEACH, APRICOT. PERFECT FOR ANYTHING SPRING OR SUMMER.



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