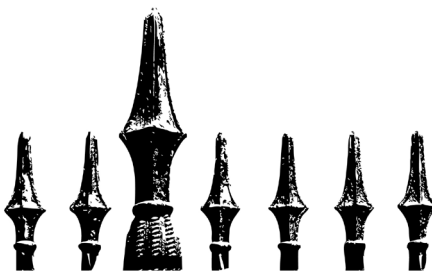


GRAMERCY CELLARS



2016 "L'IDIOT DU VILLAGE" MOURVÈDRE COLUMBIA VALLEY



BLEND: 95% MOURVÈDRE, 5% CINSAULT

VINEYARD: ALDER RIDGE & OLSEN

AGING: 18 MONTHS IN NEUTRAL FRENCH
PUNCHEONS & BARRELS

ALCOHOL: 14.1%

WINERY RETAIL: 42

CASE PRODUCTION: 254 CASES

DRINKING WINDOW: 2020 - 2037

*OTHERWISE DECANT FOR 2 HOURS

WINE ENTHUSIAST: 91 POINTS

WINE & SPIRITS: 91 POINTS

JEB DUNNUCK: 91 POINTS

We've been thinking about Mourvèdre more and more this year and its place in Washington. Mourvèdre is a fantastic grape. What blows us away is its ability to retain red fruit characteristics. Most red varieties in very warm areas will quickly turn to black fruit characteristics. While that can be okay, combined with the intense earthiness and funk, it would soon become tiring to drink. However, if one plants Mourvèdre in a blistering climate, it still stays red fruit and retains its freshness.

The 2016 Mourvèdre is stunning, as is the 2017! Just you wait... We continue to be blown away by the complexity and intensity of the Mourvèdre from both Olsen and Alder Ridge Vineyards. Each vineyard contributes something different. We always say Olsen is all about freshness and aromatics. Alder Ridge brings depth and structure. In 2016, we opted for all-out power. This is a riper wine, atypical for us at Gramercy, but we feel the wine is still fresh and vibrant. Alder Ridge stood tall in 2016. It's the only Mourvèdre we used for the blend. It is brute force; down and dirty Mourvèdre. We used just a bit of Cinsault from Olsen to freshen and tidy up the edges. So, in truth, this is a single vineyard Mourvèdre from Alder Ridge Vineyard, though we do not proclaim that on the label. It can be our secret.

The 2016 L'Idiot du Village is 95% Mourvèdre from Alder Ridge Vineyard and 5% Cinsault from Olsen Vineyard. We fermented this with 70% whole cluster and aged the wine for 18 months in old oak.

TASTING NOTES: BERRIES AND BLACKNESS. DARK AND DEEP BUT STILL HAS RED FRUITS. THAT CLASSIC BURNED POT ROAST. SCREAMS WINTER IN FRONT OF THE FIRE-PLACE. DARK RED CHERRY, PLUM, BLACKBERRY, PEACH SKIN. PURPLE FLOWERS. IODINE, CURED MEATS, AND SPICE. ON THE PALATE, ITS RICH AND RIPE BUT STILL FRESH. EXPANSIVE WITH FULL PALATE LENGTH. EXTREMELY LONG FINISH LASTING MINUTES.

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