



The wines from 2017 have a finesse and acid balance that can only be rivaled by a vintage like 2010.

- BRANDON

"Damn, honey, this is really good."

- PAM HARRINGTON

2017 SYRAH "LES COLLINES" Walla Walla Valley

After seeing the development of the 2016 Les Collines Syrah, technically our first "official" Les Collines bottling, it's obvious the choice was correct. What was upon release angular and stemmy, is now resolving its tension and blossoming into an incredibly balanced wine.

A quick review of Les Collines. Located in the Blue Mountains on the eastern side of the Walla Walla Valley, Les Collines sits between 1,140-1,370 feet elevation. Our sites are on the upper slopes between 1,250 and 1,370 feet - Block 36, Block 46, and Block 49.

Block 46 is usually the base for John Lewis Syrah. Block 49 is above Block 46, which we grafted to Syrah from Cabernet Sauvignon in 2014. The upper slopes have near-perfect drainage and exposure with shallow topsoil.

The roots must dig deep into the subsoils and bedrock for minerals, water, and nutrients. These factors create a healthier plant with perfectly balanced fruit.

The 2017 Les Collines Syrah, primarily from Block 46, was fermented with native yeast ranging from 20 to 24 days in concrete and stainless steel. As with most Gramercy Syrah, this wine was fermented 100% whole cluster. The wine was aged in a combination of neutral oak and 500-liter puncheons for 17 months.

Tasting Notes: Classic Les Collines - menthol, green herb, green olive tapenade. A fantastic combination of red and blue fruit - pomegranate, raspberry, blueberry. Very floral and aromatic, with almost a tropical edge. Acid medium+ with moderate tannin and alcohol. Very fresh and fruit forward on the palate now but will turn more earthy with bottle age. Remarkable, complex mid-palate. Very long length and complexity.

Varietal: 100% Syrah

Vineyard: Les Collines

Whole Cluster: 100%

Cases: 336

.....
DRINKING WINDOW
2020 - 2036

2013 SANGIOVESE "SOLA GRATIA" *MTA ONLY* Ciel du Cheval Vineyard, Red Mountain

This is the second (and, unfortunately, last) release of Sangiovese. Wow - the 2012 was a hit. As it's been awhile since we sold the 2012 release, let me refresh your memory of how we came upon Sangiovese.

Some years back, we were begging the great people at Ciel du Cheval Vineyard to sell us Cabernet Sauvignon. We feel it is an iconic Cabernet and wanted into the party. However, let's just say acquiring Ciel Cabernet is difficult. After numerous years, it was starting to feel like my clubbing days in NYC. The red rope, the beautiful people, the clipboard... sorry no. However, in 2012, they suggested we take some Sangiovese. The idea was when a Cabernet block became available, we will have developed a feel for the fruit produced in the vineyard.

The name Sola Gratia loosely translates to "free gift," a philosophy that aligns with the name Gramercy. Gramercy, you see, is French slang for "Grand Merci" or "big thank you." Through the course of our journey, we always want to remember to say thank you and to improve the lives of others.

What do Greg and Brandon know about making Sangiovese? Not much. So, we got on the phone with a few friends from far off, espresso laden places. We learned two things. 1) Sangiovese has huge tannins that need to be managed 2) the wine needed extensive aging in both barrel and bottle. To manage tannins, we employed a Pinot Noir mindset, which involves gentle handling to create silky tannins. Afterward, we put the wine in barrel for almost three years and bottle for three years, by far the longest we have ever aged a wine. True Riserva length as required by Italian wine law. We are astonished by the results. It's varietal. It's earthy and reminiscent of the Old World. It makes me want to pick up the phone and call Jim Holmes at Ciel du Cheval.

So, whatever happened with Ciel du Cheval Cabernet? Kent Walliser of Sagemoor is what happened. When he offered us their incredible blocks of Cabernet, we felt we had the necessary components to make absolutely world-class Cabernet.

Tasting Notes: Tart red fruit, forest floor, sandalwood, rose petal, and tomato leaf. Moderate plus acid, moderate tannins with some secondary aromas starting to emerge. Balanced, earthy, and sweeter on the palate.

Varietal: 100% Sangiovese

Vineyard: Ciel du Cheval

Aging Profile: 23 months in neutral French Oak

Cases: 203

.....
DRINKING WINDOW
2020 - 2036

GRAMERCY CELLARS

2017
GRENACHE "THIRD MAN"
Olsen Vineyard, Columbia Valley

What more can I say about Olsen Vineyard? It's a fantastic source for Southern Rhône varieties. When I think about the wines we have made from the vineyard, it astounds me - Third Man, L'Idiot Mourvèdre, MTA Mourvèdre, MTA Grenache, MTA Syrah, MTA Syrah Blend. There are probably a few I've missed. Each vintage, we find something above and beyond. The 2017 Third Man is certainly above and beyond - perhaps our best to date.

The 2017 Third Man is 75% Grenache, 15% Syrah, 10% Mourvèdre from Olsen Vineyard. Usually, this wine is a blend of Alder Ridge Vineyard, which contributes power and structure, and Olsen Vineyard, which lends elegance. However, in 2017, Olsen Vineyard made a complete wine. Going forward, when we can show a single vineyard bottling, we will. In 2017, the finished wine was fermented 75% whole cluster. We aged the wine in predominately neutral Stockinger foudre, a.k.a. really big barrels, with a small amount in 500-liter puncheons and small barrels.

Tasting Notes: Cranberry, raspberry, blackberry, plum. This wine finally has the red cherry cough drop thing we love in the Southern Rhône. Red/black/earth/fruit - each component in balance. Tar, purple flower, white pepper, black olive, green Provence herbs, "the garrigue." Insanely interesting aromatically. I keep going back, and its changing and opening. Acid is fresh and firm. Tannins fall between medium and medium plus. Balanced alcohol, even at 14%. Both earth and fruit flavors cover the palate. Probably the best we have ever made.

Blend: 75% Grenache
 15% Syrah
 10% Mourvèdre
 Vineyards: Olsen
 Whole Cluster: 75%
 Cases: 370

DRINKING WINDOW
 2020 - 2030

2016
SYRAH "FORGOTTEN HILLS"
Walla Walla Valley

While we have been using Forgotten Hills since 2005, this is the fourth release of a vineyard designate Forgotten Hills for Gramercy. Located at the base of the Blue Mountains, the vineyard is under constant attack by cold weather, even during harvest. While not in the Rocks District, it sits on a pan of exposed basalt, a.k.a. volcano rock, which gives the wine deep minerality. Yes, terroir exists. End of story.

Forgotten Hills is all about acidity, mineral, smoke, blood, and iron. It is hardcore Syrah, for those who love the Old World. It starts life full of red fruit, then gradually the funk develops after about a year.

Luckily, when Jeff Hill planted Forgotten Hills, he used both the Washington standard Phelps Clone as well as the less widely planted Clone 99. We feel blending them gives greater complexity to the wine. We fermented this wine, as usual, with native yeasts at 80% whole cluster in concrete, which is now our definitively preferred method for Rhône varietal fermentation. The fermentation lasted approximately 21 days. The Forgotten Hills was then aged in a mix of neutral 500L and 16 hectoliter cask for 17 months.

Tasting Notes: As always, not for those who prefer a fruit bomb Shiraz. This is geeky & godly. Restrained & focused. Red flowers, stone, mineral, smoked meat, Italian charcuterie, green & white pepper. High acid keeps the wine fresh & elegant. Solid, firm tannins, slightly astringent. Tart finish. Amazing with the NYC Sausage & peppers I had for dinner. A bit backward, but wildly exciting & rewarding. This was explosive & mind-bending on day two. Patience young Padawan.

Varietal: 100% Syrah
 Vineyard: Forgotten Hills
 Whole Cluster: 80%
 Cases: 238

DRINKING WINDOW
 2020 - 2033

2017
GRAMERCY ESTATES
Walla Walla Valley

Many people, even longtime Gramercy drinkers, don't realize that we own three estate vineyards. When in fact, after establishing the winery in 2005, one of the first things Pam and I did was purchase a vineyard - our JB George vineyard. In 2007, we entered into a partnership with seven fantastic wine industry partners to plant Octave Vineyard in the new SeVein area of Walla Walla AVA. We also purchased Forgotten Hills Vineyard for Syrah in 2013.

This is our second Gramercy Estates offering, beginning in 2016, which was an 80% Merlot dominate blend. We went another way in 2017 - a 99% Cabernet Sauvignon blend with 1% Merlot. Did the Merlot better the wine, or was it just leftover? We will never tell.

While 2016 was sourced entirely from our 5-acre JB George Vineyard, across the street from Pepper Bridge Vineyard, the 2017 Gramercy Estate Red is approximate 66% JB George and 34% Octave Vineyard. Octave is located high in the SeVein development in Oregon adjacent to Seven Hills Vineyard.

The wine was fermented with native yeast in a combination of open and closed top stainless steel tanks and pumped over 2 - 3 times a day. We aged it in 40% new French oak for 22 months.

And yes, the Merlot made it considerably better, expanding the mid-palate. Yes, just one percent.

Tasting Notes: A box of rocks - gravel, stone, mineral. Sweet tobacco and clove from French Oak. Warm baked bread. The fruit is almost unidentifiable as the earth components dominate, but mostly blue and black - black currant, blueberry, plum, black cherry. A bit of green pepper, as Cabernet ought to have. Medium+ tannin (they build), medium acid, and moderate alcohol, but still fresh. The wine shows more New World than the Columbia Valley Cabernet. Milk chocolate, cocoa, warm Betty Crocker brownie with cherry sauce.

Blend: 99% Cab Saw
 1% Merlot
 Vineyards: Octave Estate
 Gramercy Estate
 Aging Profile: 22 months in 40% new
 French Oak
 Cases: 209

DRINKING WINDOW
 2021 - 2038

