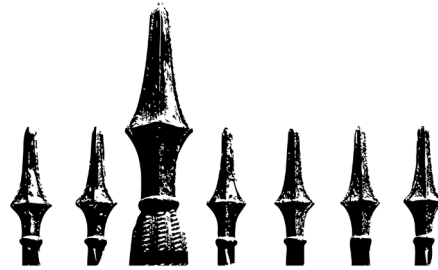


GRAMERCY CELLARS



2016 FORGOTTEN HILLS SYRAH WALLA WALLA VALLEY



BLEND: 100% SYRAH

VINEYARD: FORGOTTEN HILLS

AGING: 17 MONTHS IN NEUTRAL FRENCH
PUNCHEONS & STOCKINGER Foudre

ALCOHOL: 12.5%

WINERY RETAIL: 60

CASE PRODUCTION: 238 CASES

DRINKING WINDOW: 2020 - 2033

WINE ENTHUSIAST: 93 POINTS

WINE ADVOCATE: 92 POINTS

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 THAT PREFER A FRUIT BOMB SHIRAZ. THIS IS GEEKY AND GODLY. RESTRAINED AND FOCUSED. RED FLOWERS, STONE, MINERAL, SMOKED MEAT, ITALIAN CHARCUTERIE, GREEN AND WHITE PEPPER. HIGH ACID KEEPS THE WINE FRESH AND ELEGANT. SOLID, FIRM TANNINS, SLIGHTLY ASTRINGENT. TART FINISH. AMAZING WITH THE NYC SAUSAGE AND PEPPERS I HAD FOR DINNER. A BIT BACKWARD, BUT WILDLY EXCITING AND REWARDING. THIS WAS EXPLOSIVE AND MIND-BENDING ON DAY TWO. PATIENCE YOUNG PADAWAN.



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