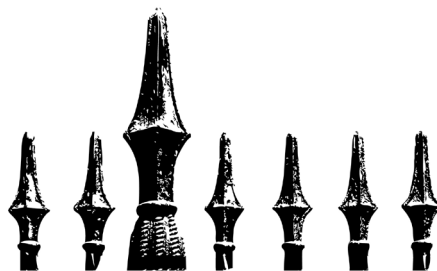


# GRAMERCY CELLARS



## 2016 WALLA WALLA SYRAH WALLA WALLA VALLEY



**BLEND:** 100% SYRAH

**VINEYARDS:** HOLY ROLLER & FORGOTTEN HILLS

**AGING:** 18 MONTHS IN NEUTRAL FRENCH OAK PUNCHEONS & BARRELS

**ALCOHOL:** 12.5%

**WINERY RETAIL:** 40

**CASE PRODUCTION:** 1011 CASES

**DRINKING WINDOW:** 2020 - 2042

**WINE ENTHUSIAST:** 93 POINTS *EDITORS CHOICE*

**WINE & SPIRITS:** 92 POINTS

**WINE ADVOCATE:** 92 POINTS

Writing tasting notes on new, unreleased wines is often a difficult process. I need to look into the future to see where a wine is going to go. I tend to go round & round, thinking about it, especially when it's young. Sometimes, the wine needs time to evolve, open, & show itself. I know the wine will be great. The wine will find its way; just give it time. Othertimes, I taste one of our young wines while I'm writing & drink the entire bottle myself. The 2016 Walla Walla Syrah is one of those wines.

I feel like we have been here before. We used to make a Walla Walla Syrah. We then decided to narrow that focus to the Les Collines Vineyard, as it has developed into a truly world-class Syrah site. But as Brandon and I kept tasting our lots, it was evident that there was still something we wanted to show in Walla Walla. There is elegance, power, and beauty in combining the Rocks with fruit that is fresher like Les Collines or Forgotten Hills. So, we went back to a Walla Walla blend with a new wine. I guess what comes around goes around.

The Walla Walla Syrah is a blend of Holy Roller Vineyard in the Rocks District with our estate vineyard Forgotten Hills, at the base of the Blue Mountains. These sites are perfect compliments. I'll tell you why. Forgotten Hills brings elegance, freshness, acidity, and structure while Holy Roller brings power and classic Syrah aromatics. We fermented the wine in both concrete and small stainless-steel tank with 65% whole cluster. Forgotten Hills was fermented with a much greater proportion of whole cluster than Holy Roller. It was then aged in a combination of neutral French puncheons and 225L barrels.

**TASTING NOTES:** "CLASSIC SYRAH, THE 2016 WALLA WALLA SYRAH OPENS WITH A TIGHT CORE OF BLACKBERRY, RED CURRANT, DUSTY PLUM & CRÈME DE CASSIS AROMAS, WITH COMPLEX & SUBTLE NUANCES OF SMOKED MEAT, DUSTY BLACK PEPPERCORN & VIOLETS. MEDIUM TO FULL-BODIED, THE PALATE IS STRUCTURED & PRECISE, WITH A ROCKY TENSION ON THE MID-PALATE. THE WINE IS CLEAN & EXPRESSIVE, FINISHING LONG & CONTEMPLATIVE WITH HINTS OF VIOLETS & LEATHER ON THE AFTERTASTE." ANTHONY MUELLER, THE WINE ADVOCATE



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