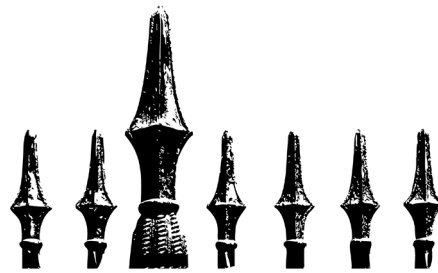


# GRAMERCY CELLARS



## 2017 LAGNIAPPE "RED WILLOW" SYRAH COLUMBIA VALLEY



**BLEND:** 100% SYRAH

**VINEYARD:** RED WILLOW

**AGING:** 18 MONTHS IN 10% NEW FRENCH  
OAK PUNCHEONS & BARRELS

**ALCOHOL:** 13.5%

**WINERY RETAIL:** 65

**CASE PRODUCTION:** 500 CASES

**DRINKING WINDOW:** 2022 - 2047

\*OTHERWISE DECANT FOR 2 HOURS

**JEB DUNNUCK:** 95 POINTS

**STEVEN TANZER:** 93 POINTS

**WINE ENTHUSIAST:** 92 POINTS CELLAR SELECTION

We first made Lagniappe in 2005 with the intent of blending Syrah from the Yakima Valley with Syrah from Walla Walla, primarily Forgotten Hills. But a chance meeting with Mike Sauer of Red Willow Vineyard in 2010 changed the trajectory of the wine.

Mike was on a wine panel with me, Greg, and offered an acre of Syrah. We were immediately smitten. We now farm about 5 acres at Red Willow. The coming years saw increased percentages of Red Willow in the Lagniappe blend, but we still considered ourselves a "blending house." However, after the 2014 and 2015 vintages, we realized that we had a few vineyards that demanded a single vineyard bottling. Last year, with the 2016 Red Willow Lagniappe Syrah, we presented the first single vineyard Red Willow bottling outside the MTA club. The 2017 is as good if not better.

We farm a few different blocks at Red Willow for Syrah. The basis for the wine always is the 'Chapel Block'. While we are not on the "true" Chapel block, we are on the same slope, around the corner with a slightly cooler exposure. This block is magic - bringing deep red fruit, smoke, earth, pepper, and most importantly, structure and intensity. The Marcoux block, across the property with a gentler slope, complements the steeper block by adding mid palate and aromatic complexity. These are yin-yang blocks, each making the wine better. The 2017 is about half of each block.

All Red Willow Syrah is fermented predominately in our concrete fermenters. Concrete adds another dimension of minerality and aromatic complexity, which is readily apparent in the wine. The 2017 Red Willow was fermented 90% whole cluster with native yeasts. It was aged in a combination of 10% new French 500-liter puncheons and 225-liter barrels for 18 months.

**TASTING NOTES:** "DEEPER RUBY/PURPLE, WITH BLACKBERRY FRUITS INTERWOVEN WITH LOTS OF GROUND PEPPER, GRAVELLY EARTH, AND IRON-LACED AROMATICS, IT HITS THE PALATE WITH MEDIUM TO FULL-BODIED RICHNESS, RIPE YET CERTAINLY PRESENT TANNINS, AND A GREAT FINISH." -JEB DUNNUCK



[WWW.GRAMERCYCELLARS.COM](http://WWW.GRAMERCYCELLARS.COM)

635 N 13TH AVE | WALLA WALLA, WA 99362 | 509.876.2427