GRAMERCY CELLARS



2017 "Les Collines" Syrah

Walla Walla Valley



BLEND: 100% SYRAH
VINEYARD: LES COLLINES

Aging: 17 months in Neutral French

OAK PUNCHEONS & BARRELS

Alcohol: 13.0% Winery Retail: 60

Case Production: 336 Cases

Drinking Window: 2020 - 2036

Wine Advocate: 95 Points Steven Tanzer: 92+ Points Jeb Dunnuck: 91-93 Points 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.

