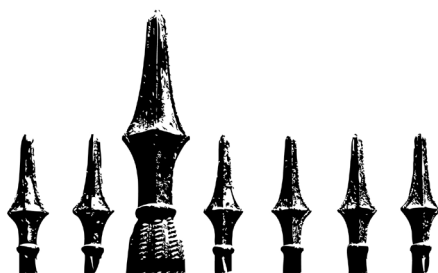


GRAMERCY CELLARS



2017 “LOWER EAST” MOURVÈDRE COLUMBIA VALLEY



BLEND: 75% MOURVÈDRE, 20% SYRAH, 5% GRENACHE

VINEYARDS: OLSEN & ALDER RIDGE

AGING: 19 MONTHS IN NEUTRAL FRENCH OAK BARRELS & PUNCHEONS

ALCOHOL: 14.0%

WINERY RETAIL: 28

CASE PRODUCTION: 492 CASES

DRINKING WINDOW: NOW - 2033

WINE & SPIRITS: 92 POINTS

WINE ENTHUSIAST: 92 POINTS

VINOUS: 91 POINTS

Walla Walla lies in the Lower East corner of Washington State. We created Lower East as a thank you to our customers and industry friends. Our goal was to make a fantastic Mourvèdre at a fantastic price.

As I wrote last year, “The 2016 Mourvèdre is stunning, as is the ‘17! Just you wait.” The 2017 vintage has not disappointed and perhaps exceeded expectations. In fact, we liked the 2017 so much, we even made a tiny amount of Lower East Mourvèdre. Here is that wine!

We’ve been thinking about Mourvèdre more and more this year and its place in Washington. Mourvèdre is a fantastic grape. What blows us away is its ability to retain red fruit characteristics. Most red varieties in hot areas will quickly turn to black fruit characteristics. While that can be okay, combined with the intense earthiness and funk, it would soon become tiring to drink. However, if one plants Mourvèdre in a blistering climate, it still stays red fruit and retains its freshness. It is a ripe, rich wine that somehow still manages to be a summer wine. We frequently break out a Bandol or our L’Idiot even on the hottest Washington days.

We continue to be blown away by the complexity and intensity of the Mourvèdre from both Olsen and Alder Ridge Vineyards. Each vineyard contributes something different. Olsen is all about freshness and aromatics. Alder Ridge brings depth and structure. The finished wine is 75% Mourvèdre, 20% Syrah, and 5% Grenache. We fermented the wine 50% whole cluster with native yeasts. We aged the wine in neutral French oak 500-liter puncheons and smaller barrels.

TASTING NOTES: SPICY AND LIFTED NOSE EXHIBITING STRONG RED FRUIT AROMAS OF STRAWBERRY, RED RASPBERRY, AND CURRANT. BLACK PEPPER AND ROASTED MEAT FRAME THE FRUITY CORE WITH DELICATE TAR AND HOLIDAY SPICE ELEMENTS. HINTS OF PEPPER AND SEARED ROAST. PLUSH ON THE PALATE WITH BUILDING TANNINS THAT PEAK AT THE END OF THE FINISH GIVING THE MOURVÈDRE A VERY LONG MOUTHFEEL. A BALANCED WINE LEADING TO A SEAMLESS FINISH.



WWW.GRAMERCYCELLARS.COM

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