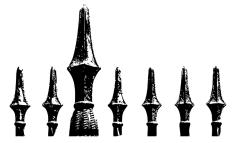
GRAMERCY CELLARS



2017 "Lower East" Syrah

COLUMBIA VALLEY



BLEND: 85% SYRAH, 15% CARIGNAN Vineyards: Les Collines, Red Willow, Olsen, Holy Roller, Forgotten Hills

Aging: 19 Months in 7% new French oak barrels & puncheons

Alcohol: 13.0% Winery Retail: 25

Case Production: 1585 Cases
Drinking Window: Now - 2033

Wine & Spirits: 94 Points

Decanter: 94 Points

WINE ENTHUSIAST: 91 POINTS (EDITOR'S CHOICE)

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 Syrah at a fantastic price.

The 2017 combines the fruit-forward qualities of Yakima Valley Syrah with the freshness and acidity of the Walla Walla hillside vineyards, and the meatiness and funk of the rocks Syrah at Holy Roller Vineyard. In 2017 we blended in 15% Carignan to add mid palate volume as well as red fruit, spice and umami characteristics to the wine. This wine was fermented 67% whole cluster partially in Concrete tank, with native yeast.

With 2017 being a phenomenal vintage for us at Gramercy, we had some gorgeous vineyards to make our Lower East Syrah with this year. We are proud to have earned some high praise from Patrick Comisky at Wine & Spirits:

This is from Greg Harrington's tier of wines meant to broaden the winery's regional reach to the Columbia Valley. The blend comes from Les Collines, Forgotten Hills & Holy Roller vineyards - the latter a new parcel owned by Chris Figgins, in The Rocks. The wine leads with scents of mocha and olive - the Rocks showing its stuff - while the flavors feel a bit warmer, with a seductively plush texture, lined by violet-and-rose-mary-scented tannins. Drinking beautifully now; serve with lamb. 94 Points (Best Buy) - Wine & Spirits

TASTING NOTES: IMMEDIATELY HITS YOU WITH SAVORY NOTES OF BACON FAT, ROASTED MEAT, BLACK OLIVES, TAR AND BLACK PEPPERCORN BACKED BY FRUIT NOTES OF MARIONBERRY, RIPE BING CHERRY, BLACK CURRANT AND WILD MOUNTAIN BERRIES. SUBTLE HINTS OF FRESH THYME AND VIOLETS. ON THE PALATE THIS WINE IS ALL ABOUT MOUTHFEEL. THERE ARE NO HARD EDGES. IT'S SMOOTH AND SILKY. TANNINS PICK UP A BIT ON THE BACK END AND THE ACID COMPLIMENTS THE PALATE WEIGHT TO GIVE THIS WINE A SEAMLESS FINISH.