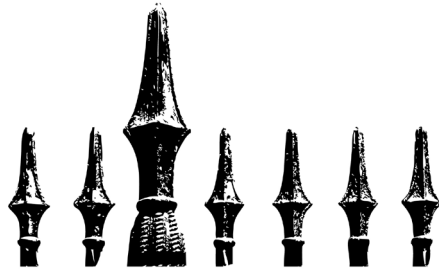


GRAMERCY CELLARS



2019 “OLSEN VINEYARD” ROSÉ

COLUMBIA VALLEY



In 2019, we macerated the Cinsault, Syrah & Grenache together for a few hours with all the fruit coming from Olsen Vineyard, Rhône powerhouse in the Yakima AVA, which is intentionally grown for rosé. We want racy acidity and freshness in the wine, which requires specific vineyard management practices.

After maceration, we went directly to the press for a gentle press cycle and then fermented the wine in stainless steel. 2019 was a cooler year and the wines are a fun balance of fruit & bright mineral tones.

The wine is a blend of 44% Cinsault, for earthiness and freshness, 28% Grenache for red fruit and complexity, and 28% Syrah for structure and intensity.

BLEND: 44% CINSULT, 28% GRENACHE,
28% SYRAH

VINEYARD: OLSEN

AGING: 4 MONTHS IN STAINLESS STEEL

ALCOHOL: 13.0%

WINERY RETAIL: 22

CASE PRODUCTION: 570 CASES

DRINKING WINDOW: NOW - 2022

WINE & SPIRITS: 93 POINTS

WINE ENTHUSIAST: 91 POINTS

TASTING NOTES: THE AROMATICS ON THE ROSÉ ARE JUMPING OUT OF THE GLASS. A COMPLEX COMBINATION OF FRUITS SHOWING STRONG RAINIER CHERRY AND MANDARIN ORANGE WITH SUBTLE NOTES OF GRAPEFRUIT AND CANTALOUPE. THEY ARE FOLLOWED BY LIGHT WHITE PEPPER AND RIVER STONE ON THE FINISH. THE PALATE IS ACID DRIVEN, WITH GOOD MID-PALATE WEIGHT AND A SALINITY THAT PERSISTS ON THE FINISH.

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