GRAMERCY CELLARS





Blend: 100% Viogner

VINEYARD: ANTOINE CREEK

Aging: 8 months in 60% Stainless Steel, 40% Neutral French Oak

Ассонов: 13.0%

Winery Retail: 28

Case Production: 575 Cases

Drinking Window: Now - 2023

Wine Enthusiast: 92 Points (Editors Choice)

Every once in a while, I get that "I can't believe we made this" feeling from a wine. As I sat in the backyard of our house enjoying the fantastic Seattle weekend, my first thought was, "Wow, this wine just got serious." I have always loved our Viognier. I don't, however, always love Viognier. Too many producers bottle Viognier as a cloying, oaky, Toucan Sam fruit bomb that is tough to choke down on a summer day. We have always sought the opposite – acid-driven, fresh citrus, and tree fruit, with low alcohol. Thirst-quenching on the beach or the boat.

The 2019 Viognier reminded me of my first trip to the Rhône Valley. I've explained this story before, but I somehow managed to secure an appointment at Rostaing, my absolute model for Syrah anywhere. As Rene Rostaing led us through the tasting of his incredible Syrahs, not that I heard anything he actually said as I was completely starstruck, he completed the tasting with the estate's most recent Condrieu - La Bonette. This is a true unicorn wine - impossible to source. I've only had it a few times. But for me, it's the epitome of Viognier, falling somewhere between the aromatics of a great dry Riesling (no petrol) and the complexities of a restrained white Burgundy. Now, we aren't making anything close to that; our vineyard will need another 50 years or so of maturity. But as I sniffed the wine, memories of that tasting popped into my head.

The 2019 Viognier is a step up - fresh with fruit, but a bit more deliberate - it shows its place with mineral and stone. There are exotic spice and floral components that I only find in serious Viognier. It is still perfect for the beach or boat, but it may be more suited to the Cote d'Azur or a 100 ft yacht to be fully appreciated.

TASTING NOTES: MEYER LEMON, HONEYDEW, CANTALOUPE, PEACH, CREAM, SOME GREEN HERB - TARRAGON, WET ROCK, SALINE, MINERAL. MEDIUM ACID, SHOWING SOME BABY FAT RICHNESS. A SLIGHT BITTERNESS, CONSISTENT WITH GREAT EXAMPLES OF THE VARIETY. MORE TREE FRUIT ON THE PALATE - BOSC PEAR, YELLOW APPLE. RICHER, RIPER THAN 2018. LEANS MORE TOWARDS WHITE BURG THAN VIOGNIER RIGHT NOW. FULL FINISH. IT'S GOOD ON DAY ONE, BUT TRULY A "WOW" WINE ON DAY TWO.