

GRAMERCY CELLARS



2020 PICPOUL WALLA WALLA VALLEY



BLEND: 100% PICPOUL

VINEYARD: LOS OIDOS

AGING: 4 MONTHS IN STAINLESS STEEL

ALCOHOL: 13.0%

WINERY RETAIL: 20

CASE PRODUCTION: 180 CASES

DRINKING WINDOW: NOW- 2023

How did we begin to make Picpoul? We were only supposed to make Picpoul once. During a double-secret, backroom negotiation with Leif Olsen, vineyard manager at Olsen Vineyard, all parties agreed that if we made Picpoul from Olsen Vineyard for one year, Leif would replace the Picpoul with head-trained Grenache - the holy grail for Grenache aficionados. As we pulled out the Picpoul vines before its release, little did we know that the wine would become the most requested from the winery. So, our dreams of continuing to make Picpoul were crushed, or so we thought.

That spring, a respected Walla Walla vintner stopped into our winery to taste our lineup. He left with a full case of the Picpoul, and when he came back for more, we were sold out and shared the story of how the vineyard is no more. He vowed to help us find another source. Eventually, word spread to Walla Walla grower Ken Hart, who manages Los Oidos Vineyard in the Blue Mountains' foothills near Les Collines, who had planted Picpoul at the site.

What exactly is Picpoul? The grape, translated as "lip stinger," is thought to be native to France's Languedoc region. Made on its own as Picpoul de Pinet, its real advantage is to add acidity and freshness to white Chateauf-neuf-du-Pape blends. When the Perrin family of Chateau Beaucastel in Chateauf-neuf-du-Pape began their California-based Tablas Creek project, they decided that Picpoul would suit the warm vineyards of California exceptionally well.

In Washington, the results are stunning - Picpoul from Los Oidos is the perfect, crisp summer white from Washington. It is the definition of crunchy, with screaming acidity and freshness. Be careful because this bottle will disappear quickly.

TASTING NOTES: MEYER LEMON, HONEYDEW MELON, MANGO, GUAVA. PEACH AND APRICOT. WHITE PEPPER, STONE, MINERAL. SOME SWEET GREEN HERB LIKE TARRAGON OR CHERVIL. HIGH ACID, RACY AND FRESH. A BIT MORE ROBUST THAN PAST VINTAGES. MORE FRIULI THAN ALTO ADIGE. NO OAK, BUT A BIT OF SWEET CREAM, LEES ON THE FINISH.

WWW.GRAMERCYCELLARS.COM

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

