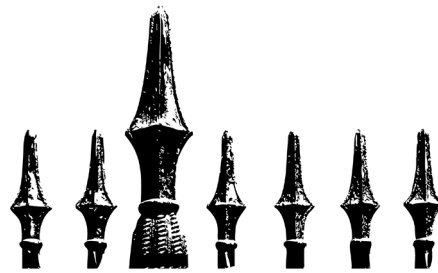


# GRAMERCY CELLARS



## 2018 "LES COLLINES" SYRAH WALLA WALLA VALLEY



**BLEND:** 95% SYRAH, 5% VIOGNIER

**VINEYARD:** LES COLLINES

**AGING:** 17 MONTHS IN NEUTRAL FRENCH  
OAK PUNCHEONS & BARRELS

**ALCOHOL:** 13.0%

**WINERY RETAIL:** 60

**CASE PRODUCTION:** 238 CASES

**DRINKING WINDOW:** 2021 - 2038

**WINE & SPIRITS:** 95 POINTS

**WINE ADVOCATE:** 94 POINTS

**JEB DUNNUNCK:** 93+ POINTS

Our history with Les Collines Syrah begins in 2005. In fact, it was the very first vineyard partnership for the winery, firming our decision to come to Washington to make wine. Planted in 2000, Les Collines has established itself, in a relatively short time, as one of the preeminent Syrah vineyards in Washington and beyond.

Les Collines Vineyard, located in the Blue Mountains on the eastern side of the Walla Walla Valley, sits between 1,140-1,370 feet elevation. We work with the upper slopes - Block 36, Block 46, and Block 49. Why is this the sweet spot, particularly for Syrah? Because at this altitude, the vineyard receives cooler temperatures and more rain than the surrounding valley. Here, we achieve the perfect balance of structure and flavor while minimizing alcohol levels.

In 2016, we decided to make our first vineyard-designated Les Collines Syrah. For years, the vineyard was the base of our John Lewis Reserve and Walla Walla Syrah's. As the vineyard matured, we felt it deserved to stand alone each year where collectors can see the impressions made on the wine through different vintages. After seeing the development of the 2016 Les Collines Syrah, it's obvious the choice to vineyard-designate was correct. Upon release angular and stemmy, it is now resolving its tension and blossoming into an incredibly balanced wine. The 2018 is our third release from this astonishing vineyard.

The 2018 Les Collines Syrah is a blend of Blocks 36 and 46. The wine was fermented 70% whole cluster with native yeast from 20 to 24 days in concrete and stainless steel. The wine was aged in neutral oak barrels and 500-liter puncheons for 17 months.

**TASTING NOTES:** A MORE RESTRAINED LES COLLINES SYRAH. RED AND PURPLE FRUITS. FLOWERS WITH A BOX OF 85% CHOCOLATE. STONE, TAR, BURNT ORANGE, SAVORY SPICES. ROASTED MEAT. ACID MEDIUM+ WITH MODERATE TANNIN AND ALCOHOL. SURPRISINGLY FRESH AND FRUIT FORWARD ON THE PALATE, AS THE NOSE SUGGESTS A MORE WEIGHTY WINE. REMARKABLE, COMPLEX MID-PALATE. VERY LONG LENGTH. IF POSSIBLE, GIVE THIS A DAY OF AIR OR A BIG DECANT IN THE EARLY YEARS.

