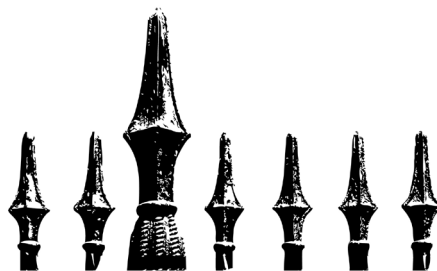


GRAMERCY CELLARS



2018 SYRAH "JOHN LEWIS" RESERVE WALLA WALLA VALLEY



BLEND: 100% SYRAH
VINEYARD: LES COLLINES
WHOLE CLUSTER: 100%
AGING: 17 MONTHS IN 7% NEW FRENCH OAK PUNCHEONS
ALCOHOL: 13.0%
WINERY RETAIL: 85
CASE PRODUCTION: 200 CASES
DRINKING WINDOW: 2023 - 2043
INTERNATIONAL WINE REPORT: 98 POINTS
JEB DUNNUCK: 97 POINTS
WINE ADVOCATE: 95 POINTS

We always look forward to "blending week," the three-day tasting marathon of evaluating about a hundred lots and putting them together to make the finished wines. Every year, the blending session begins with our John Lewis Reserve. This Syrah is about putting the best possible wine in the bottle from Gramercy. Each time, we start the same way, lining up our favorites in the cellar, usually those fermented in concrete & aged in puncheons. All wines are tasted blind and rated. Every year, three vineyards consistently rise to the top for Syrah – Forgotten Hills, Red Willow, and Les Collines.

While we prefer John Lewis to be a single vineyard wine, we aren't opposed to blending vineyards across Washington State like the 2016 vintage. In 2017, we exclusively used Les Collines Vineyard, though surprisingly, Block 36 stood above the rest, with Block 46 providing a supporting role. In 2018, we returned to "normal" with Les Collines Block 46 as a solo performer. In fact, if we were to establish a John Lewis historical vineyard score sheet, Les Collines Block 46 would be the current champion. It's an incredible piece of land, ideally suited for Syrah and the style we want to make at Gramercy. It emphasizes aromatics and behaves like a Burgundian Grand Cru vineyard, with the mid-slope being the best part.

The 2018 vintage was exceptional – almost perfect. Very reminiscent of 2012, where the temperatures were very consistent, not too warm and not too cool. Sometimes "easy vintages" are deceptive, lulling us into complacency and early evening beers, causing mistakes. Thankfully, we have Brandon to keep us on course.

We fermented the wine 100% whole cluster in a large concrete tank, without temperature control, for 21 days with native yeasts. Selected from (9) 500-liter puncheons, the resultant wine is 93% neutral oak and 7% new French oak. The Syrah, never racked, was aged for 17 months then bottled unfiltered and unfiltered. As I said after the very first vintage of John Lewis in 2006, we hope you enjoy drinking this wine as much as we enjoyed making it.

TASTING NOTES: BLUE AND BLACK FRUITS, DAMP EARTH, MEAT, SMOKE, PEPPER. DEEP, DARK, EXOTIC, AND MORE SERIOUS THAN PAST VINTAGES. AROMATICALLY - ORANGE PEEL, CLOVE, PROVENCE HERBS. WAY MORE EXPRESSIVE ON DAY TWO WITH RED FRUIT EMERGING AND THE WINE SEEMING MORE ELEGANT. ON THE PALATE, RIPE, RICH, FULL, A BIT DUSTY. GETS FRESHER AS IT OPENS. BALANCED BUT NEEDS TIME. VERY PRIMARY FRUIT AND MEAT. A HINT OF OAK SHOWING. STRUCTURE IS IN BALANCE WITH MEDIUM+ ACID AND MEDIUM/MEDIUM+ TANNIN. WAIT 3 YEARS FOR WINE TO START COMING INTO ITS FULL POTENTIAL. WILL AGE FOR 15+ YEARS.

