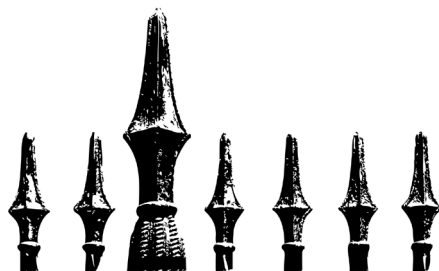


GRAMERCY CELLARS



2018 SYRAH "LOWER EAST"

COLUMBIA VALLEY



BLEND: 100% SYRAH

VINEYARDS: OLSEN, RED WILLOW, MARCOUX, LES COLLINES

AGING: 17 MONTHS IN 13% NEW FRENCH OAK BARRELS & PUNCHEONS

ALCOHOL: 14.0%

WINERY RETAIL: 25

CASE PRODUCTION: 726 CASES

DRINKING WINDOW: NOW - 2035

VINOUS: 90 POINTS

Walla Walla lies in the Lower East corner of Washington State. We created Lower East as a thank you to our customers and industry friends. Our goal was to make a fantastic Syrah at a fantastic price.

The 2018 combines the fruit-forward qualities of Yakima Valley Syrah with the freshness and acidity of the Walla Walla hillside vineyards. This year the Syrah is 60% from Olsen Vineyard, which we consider to be a top site for Southern Rhône varieties in Washington state. The complimenting portions are 25% from Red Willow / Marcoux and finishing off 15% Les Collines Syrah in Walla Walla.

A little about our sites. Olsen Vineyard lies a few miles west of Red Mountain. The climate, however, is noticeably different. Red Mountain is hot and sun soaked. A break in the ridge joining Olsen Vineyard and Red Mountain creates a pressure system that gives Olsen more overcast skies and rainy days, with slightly cooler temperatures.

Red Willow and it's younger planting Marcoux make up another 20% of the Syrah. Our Red Willow block is magic - bringing deep red fruit, smoke, earth, pepper, and most importantly, structure and intensity. The Marcoux block, across the property with a gentler slope, complements the steeper block by adding mid-palate and aromatic complexity.

Finally, 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, the sweet spot for Syrah. 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.

This wine was fermented 65% whole cluster partially in Concrete tank, with native yeast. The Syrah was then aged for 17 months in 13% new French oak puncheons and barrels.

TASTING NOTES: IMMEDIATELY HITS YOU WITH SAVORY NOTES OF BACON FAT, ROASTED MEAT, BLACK OLIVES, TAR AND BLACK PEPPERCORN BACKED BY FRUIT NOTES OF MARIONBERRY, RIPE BING CHERRY, BLACK CURRANT AND WILD MOUNTAIN BERRIES. SUBTLE HINTS OF FRESH THYME AND VIOLETS.



WWW.GRAMERCYCELLARS.COM

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