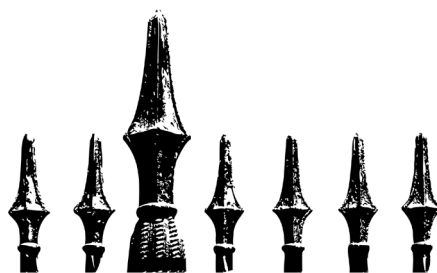


GRAMERCY CELLARS



2019 GRENACHE "THIRD MAN"

COLUMBIA VALLEY



BLEND: 75% GRENACHE, 15% SYRAH,
10% MOURVÈDRE

VINEYARDS: OLSEN & ALDER RIDGE

WHOLE CLUSTER: 90%

AGING: 17 MONTHS IN NEUTRAL FRENCH
OAK PUNCHEONS & STOCKINGER FOUDE

ALCOHOL: 14.0%

WINERY RETAIL: 44

CASE PRODUCTION: 311 CASES

DRINKING WINDOW: 2022 - 2035

WINE ENTHUSIAST: 93 POINTS, *EDITORS CHOICE*

We began our odyssey with Southern Rhône varieties in 2008, but making a designated Grenache-based wine was never our intention. We just wanted some to blend with our estate Tempranillo, as is almost mandatory in Spain. However, after discovering Olsen Vineyard and their dedication to Syrah, Grenache, and Mourvèdre, we knew this vineyard could showcase a world class Grenache-based blend.

We consider Olsen Vineyard the top site for Southern Rhône varieties in Washington State. Olsen isn't exactly one vineyard. Different varieties are grown in numerous small vineyards spread over a few miles. We harvest Syrah and Mourvèdre within walking distance of each other, but the Grenache vineyard lies 4-5 miles west. Standing in the Syrah and Mourvèdre section of the vineyard, there is an amazing panorama of the vineyards of Red Mountain, about a mile away. 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. This enables a slow, gentle ripening which helps retain freshness and acidity while building flavor and complexity.

The 2019 Third Man is 75% Grenache, 15% Syrah, 10% Mourvèdre, mostly from Olsen Vineyard, with a portion of Grenache from Alder Ridge Vineyard in Horse Heaven Hills along the Columbia River. In 2019, we fermented the wine 90% whole cluster with native yeasts, mostly in concrete. We aged the wine in predominantly neutral Stockinger foudre, a.k.a. really big barrels, with a small amount in 500-liter puncheons and smaller barrels.

TASTING NOTES: LIGHT STRAWBERRY AND RASPBERRY, WHITE PEPPER, RED AND PURPLE FLOWERS. FRESH BUT RIPE PRIMARY FRUIT SHOWING FIRST. CHERRY LIQUOR, ORANGE PEEL, CLOVE, CRAZY EXPENSIVE DESIGNER CANDLE. RICHER ON THE PALATE. LEESY, MAYBE A TOUCH OF VANILLA FROM THE OAK. BALANCED WITH HIGH ACID AND MODERATE TANNIN. CLASSICALLY WASHINGTON WITH A NOD TO THE OLD WORLD.

WWW.GRAMERCYCELLARS.COM

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

