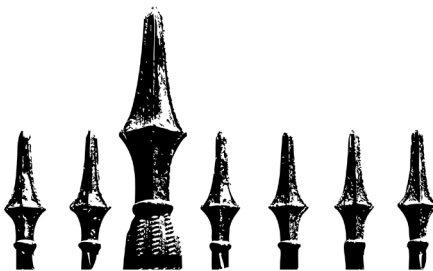


GRAMERCY CELLARS



2021 ROSÉ “OLSEN VINEYARD” COLUMBIA VALLEY



BLEND: 52% CINSAULT, 24% GRENACHE,
24% SYRAH

VINEYARD: OLSEN

AGING: 4 MONTHS IN STAINLESS STEEL

ALCOHOL: 13.0%

WINERY RETAIL: 25

CASE PRODUCTION: 525 CASES

DRINKING WINDOW: NOW- 2024

We began our foray into making Rosé in 2011. To the winemaking team, the most crucial aspect of the wine is to be from a dedicated source with the intent of making Rosé from the beginning. Many Rosés are an afterthought, a way to concentrate red wines during the winemaking process. With this technique, the usual result is to have Rosé wine with red wine acidity and structure. Our goal is to have Rosé with white wine acidity and structure. This process begins in the vineyard with the intent of producing world-class Rosé.

As with our red wines from Southern Rhône varieties, Olsen Vineyard, near Red Mountain, is our first choice. To make Rosé, however, we need to farm differently than we farm for red wines. We start by selecting the coolest blocks in the vineyard. More importantly, we manage the vines differently, with a more shade-producing canopy and a higher crop load, which helps retain acidity and keep alcohol levels manageable.

The Rosé begins with a brief maceration, a traditional Provencal technique, which develops an orange hue in the wine, stopping before it turns pink. Think Alaskan Sockeye Salmon. Many of our favorite roses exhibit this color. After whole-cluster pressing, the Cinsault, Grenache, and Syrah were co-fermented together for a few days then aged without oak in stainless steel.

The wine is a blend of 52% Cinsault for earthiness, minerality and freshness, 24% Grenache for red fruit aromatics, flavor and complexity, and 24% Syrah for structure and intensity. Our ultimate goal - aromatic intensity and complexity, with racy acidity and freshness.

TASTING NOTES:



WWW.GRAMERCYCELLARS.COM

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