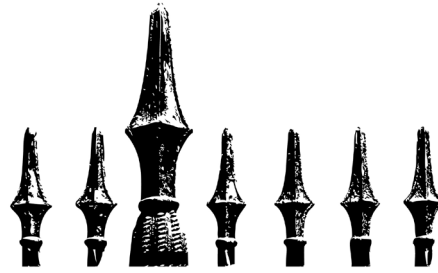


GRAMERCY CELLARS



2021 PICPOUL WALLA WALLA VALLEY



BLEND: 100% PICPOUL

VINEYARD: LOS OIDOS & LES COLLINES

AGING: 4 MONTHS IN STAINLESS STEEL

ALCOHOL: 13.0%

WINERY RETAIL: 22

CASE PRODUCTION: 475 CASES

DRINKING WINDOW: NOW- 2024

How did we begin to make Picpoul? We were only supposed to make Picpoul once. During a double-secret, backroom negotiation with Leif Olsen, vineyard manager at Olsen Vineyard, all parties agreed that if we made Picpoul from Olsen Vineyard for one year, Leif would replace the Picpoul with head-trained Grenache - the holy grail for Grenache aficionados. As we pulled out the Picpoul vines before its release, little did we know that the wine would become the most requested from the winery. So, our dreams of continuing to make Picpoul were crushed, or so we thought.

That spring, a respected Walla Walla vintner stopped into our winery to taste our lineup. He left with a full case of the Picpoul, and when he came back for more, we were sold out and shared the story of how the vineyard is no more. He vowed to help us find another source. Eventually, word spread to Walla Walla grower Ken Hart, who manages Los Oidos Vineyard in the Blue Mountains' foothills near Les Collines, who had planted Picpoul at the site.

This wine always sells out quickly and we've been looking to add more to our bolster our production. The hero swooping in to our rescue hails from Les Collines so often, it's becoming a tiring story to tell. We know you're sad they ripped out Tempranillo when we did, but the good news is that they planted Picpoul for us instead! At the same elevation as Los Oidos and within a half mile, this fruit blends in perfectly and we were so excited about having more, we might have dipped our toes into the Picpoul Pet-Nat scene... More to come later.

What exactly is Picpoul? The grape, translated as "lip stinger," is thought to be native to France's Languedoc region. Made on its own as Picpoul de Pinet, its real advantage is to add acidity and freshness to white Chateauf-neuf-du-Pape blends.

In Washington, the results are stunning - Picpoul from Walla Walla is the perfect, crisp summer white from Washington. It is the definition of crunchy, with screaming acidity and freshness. This wine was fermented cold in a stainless steel tank to ensure freshness. Malolactic fermentation was blocked to preserve that searing acidity we so love. Be careful the bottle will disappear quickly.

WWW.GRAMERCYCELLARS.COM

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

