GRAMERCY CELLARS





Blend: 100% Viognier

Vineyard: Antoine Creek & Forgotten Hills Estate

Aging: 8 months in 60% Stainless Steel, 40% Neutral French Oak

Alcohol: 13.5% Winery Retail: 32

Case Production: 325 Cases
Drinking Window: Now - 2025

Every once in a while, I get that "I can't believe we made this" feeling from a wine. As I sat in the backyard of our house enjoying the fantastic Seattle weekend, my first thought was, "Wow, this wine just got serious." I have always loved our Viognier. I don't, however, always love Viognier. Too many producers bottle Viognier as a cloying, oaky, Toucan Sam fruit bomb that is tough to choke down on a summer day. We have always sought the opposite -acid-driven, fresh citrus, and tree fruit, with low alcohol. Thirst-quenching on the beach or the boat.

Our Viognier reminds me of my first trip to the Rhône Valley. I've explained this story before, but I somehow managed to secure an appointment at Rostaing, my absolute model for Syrah anywhere. As Rene Rostaing led us through the tasting of his incredible Syrahs, not that I heard anything he actually said as I was completely starstruck, he completed the tasting with the estate's most recent Condrieu - La Bonette. This is a true unicorn wine - impossible to source. I've only had it a few times. But for me, it's the epitome of Viognier, falling somewhere between the aromatics of a great dry Riesling (no petrol) and the complexities of a restrained white Burgundy. Now, we aren't making anything close to that; our vineyard will need another 50 years or so of maturity. But as I sniffed the wine, memories of that tasting popped into my head.

This wine is perfectly in line with the balanced Viogniers we have crafted in the past using the cool sites of Antoine Creek near Lake Chelan and our Forgotten Hills Estate vineyard. It was fermented and aged for 8 months in 60% stainless steel for freshness. The other 40% in neutral oak, Sur Lie battonage, adding to the full texture.

TASTING NOTES: THE 2021 VIOGNIER IS BEAUTIFULLY BALANCED WITH BRIGHT ACIDITY AND SEAMLESS TEXTURE. TROPICAL AROMAS OF PINEAPPLE, PAPAYA AND STARFRUIT INITIALLY DOMINATE BUT LEAD TO A BRIGHT CORE OF FRESH PICKED PEACHES AND PEARS WITH A PRETTY WHITE FLOWER COMPONENT ADDING LIFT. LONG INTENSE FINISH WITH FLAVORS OF TROPICAL FRUITS, AS WELL AS NECTARINE AND D'ANJOU PEARS.