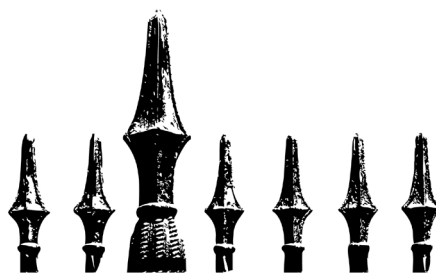


GRAMERCY CELLARS



2019 MOURVÈDRE "L'IDIOT DU VILLAGE" COLUMBIA VALLEY



BLEND: 90% MOURVÈDRE, 10% SYRAH

VINEYARDS: OLSEN, ALDER RIDGE

AGING: 18 MONTHS IN NEUTRAL FRENCH
OAK PUNCHEONS, BARRELS & FOUTRE

ALCOHOL: 14.0%

WINERY RETAIL: 44

CASE PRODUCTION: 324 CASES

DRINKING WINDOW: 2023 - 2036

INTERNATIONAL WINE REPORT: 94 POINTS

VINOUS: 93 POINTS

DR. OWEN BARGREEN: 93 POINTS

WINE ENTHUSIAST: 92 POINTS, *EDITORS CHOICE*

Mourvèdre is at home in Washington State. What blows us away is its ability to retain red fruit characteristics. Most red varieties in hot areas will quickly turn to black fruit characteristics. While that can be okay, combined with the intense earthiness and funk, it would soon become tiring to drink. However, if one plants Mourvèdre in a blistering climate, it stays red fruit and retains its freshness. It is a ripe, rich wine that somehow still manages to be a summer wine. We frequently break out a Bandol or L'Idiot, even on the hottest Washington days.

A couple of years ago, I hosted a Zoom tasting on the wines of Bandol. We tasted a number of the outstanding properties of Bandol: Pibarnon, Tempier, Pradeaux, etc. We also tasted our Mourvèdre. I was ecstatic that it's playing in the same league as the Bandol heavy hitters. It's a wine that improves with a bit of age. I mapped my favorite wineries in the region on Google Earth. In addition, I also placed many of Gramercy's Rhône vineyards for Mourvèdre, Grenache, and Syrah on the map. A link to the project is here: <http://ow.ly/Ms2130r6qMX>

The 2019 Mourvèdre will mark our last vintage with Alder Ridge Vineyard. Successive wines will be entirely from Olsen Vineyard as the vineyard has matured into a world-class site, fully capable of standing alone. The 2019 blend is 82% Olsen Vineyard, 18% Alder Ridge; a dance of elegance and power. We added 10% Syrah, which aromatically provides a bit of lift, freshening the wine.

The 2019 Mourvèdre was fermented 50% whole cluster with native yeasts. It was then aged in neutral ten hL Stockinger foudre (huge vessel), 500-liter puncheon (large vessel), and 225-liter barrels (normal size vessel) for 18 months.

TASTING NOTES: BLACK CHERRY, GRANDMA'S POT ROAST, ORANGE PEEL, BLACK PEPPER, RED AND PURPLE FLOWERS, CURRY POWDER. ON THE PALATE, ASIAN SPICE, BLACK PEPPER, MIX OF RED AND BLACK FRUITS. LIGHT ON THE PALATE BUT STILL RICH. CURRENTLY DRINKING IT OUTSIDE ON AN 80 DEGREE SUMMER DAY, BUT CAN SEE IT WILL STILL BE INCREDIBLE IN WINTER. I LOVE HOW MOURVÈDRE IS LIKE THAT. DAMN, THIS IS AN EXCELLENT VINTAGE OF MOURVÈDRE FOR US.



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