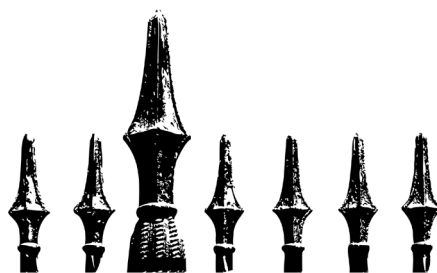
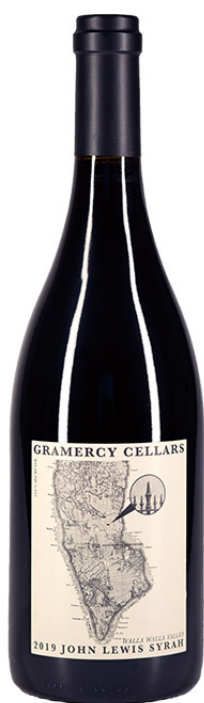


# GRAMERCY CELLARS



## 2019 SYRAH "JOHN LEWIS" RESERVE

### WALLA WALLA VALLEY



**BLEND:** 100% SYRAH

**VINEYARD:** LES COLLINES

**WHOLE CLUSTER:** 90%

**AGING:** 17 MONTHS IN 10% NEW FRENCH  
OAK PUNCHEONS & Foudre

**ALCOHOL:** 13.0%

**WINERY RETAIL:** 95

**CASE PRODUCTION:** 240 CASES

**DRINKING WINDOW:** 2025 - 2045

**JEB DUNNUCK:** 96+ POINTS

**OWEN BARGREEN:** 95 POINTS

We always look forward to "blending week," the three-day tasting marathon of evaluating a hundred or so wine samples from different vineyards, blocks, and varieties. Every year, the blending session begins with our John Lewis Reserve. Our goal is to make the best possible Syrah from the vintage. We always start the same way, lining up our favorites in the cellar, usually those fermented in concrete & aged in puncheons. All wines are tasted blind and rated. Three vineyards consistently rise to the top for Syrah – Forgotten Hills, Red Willow, and Les Collines.

Since 2017, Les Collines has been the star performer for the John Lewis cuvee, especially the famed Block 46. While we have multiple blocks across the hill, if we were to establish a John Lewis historical vineyard score sheet, Les Collines Block 46 would be the champion. It's an incredible piece of land situated at the base of the Blue Mountains, ideally suited for Syrah and the style we want to make at Gramercy. As with Burgundian Grand Cru vineyards, the mid-slope is the ideal location giving incredible aromatics, racy acidity, and firm tannins. The 2019 John Lewis is again solely based on Block 46 at Les Collines Vineyard.

The 2019 vintage was "Gramercy Vintage" – perfect for our style. While still warm by historical standards, the 2019 vintage was cool, with few heat spikes during the summer. The temperature dropped 5 to 20 degrees below average in September, and it never really got warm again. Acid for dayzzz. The cool vintage also gave the wine tannic grippiness, perfect for long-term aging. Wait 3 years, optimally 6 years, for the wine to start coming into its full potential. Will age for 15+ years.

We fermented the wine 90% whole cluster in a large concrete tank, without temperature control, for 21 days with native yeasts. Selected from a large 2000-liter cask and 500-liter puncheons, the resultant wine is 90% neutral oak and 10% new French oak from a single puncheon. The Syrah, never racked, was aged for 17 months, then bottled unfiltered and unfiltered.

**TASTING NOTES:** VERY AROMATIC. SALINE, IRON, GREEN OLIVE, ORANGE PEEL OIL, PURPLE FLOWERS – MOUNTAIN LAUREL. PEPPERONI AND SALAMI. GREEN HERB, SAGE, SMOKE, BLACK PEPPER, MIDDLE EASTERN SPICE. BOTH RED AND BLACK FRUITS, THOUGH MORE BLACK FRUIT THAN USUAL. FIRM ACID. GRIPPY. CRAZY BALANCE WITH MEDIUM-PLUS TANNINS. RICHER THAN NORMAL. RED FRUIT IS MORE APPARENT ON THE PALATE. GREAT COMBINATION OF DEPTH, INTENSITY, AND COMPLEXITY. ELEGANT BUT POWERFUL. IT COATS THE ENTIRE PALATE, ESPECIALLY THE MID-PALATE. A WOW WINE.



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