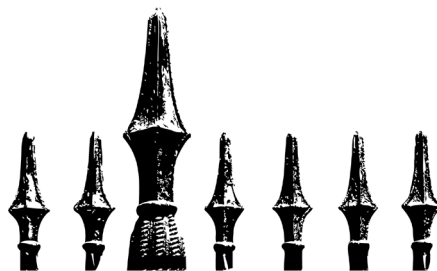


GRAMERCY CELLARS



2018 SYRAH "FORGOTTEN HILLS"

WALLA WALLA VALLEY



BLEND: 100% SYRAH

VINEYARDS: FORGOTTEN HILLS

WHOLE CLUSTER: 50%

AGING: 17 MONTHS IN 10% NEW FRENCH
OAK PUNCHEONS

ALCOHOL: 13.0%

WINERY RETAIL: 60

CASE PRODUCTION: 158 CASES

DRINKING WINDOW: 2022 - 2040

JEB DUNNUCK: 96 POINTS

WINE ENTHUSIAST: 93 POINTS

WINE ADVOCATE: 93 POINTS

INTERNATIONAL WINE REPORT: 95 POINTS

While we have been working with fruit from Forgotten Hills since 2005, this is the fifth release of a vineyard designate - and the best vintage of this wine to date. It's a stunning example of Syrah, maybe our best in 2018. This wine is the perfect blend of smoked meat, pepper, iron, mineral, flowers, and spice, with intense acidity, firm tannins, complexity, and length - everything we sought from this vineyard as we looked to the best Old World examples.

The story of Forgotten Hills begins in the late 1990s with Jeff Hill, who planted the vineyard basically in his backyard near the base of the Blue Mountains. Jeff told us he named it "Forgotten Hills" because he felt his kids forgot about him when they went to college, and he needed a hobby. We started buying fruit from the vineyard for our very first harvest in 2005. As the years passed, we were presented with an opportunity to purchase the site. Over the next few years, we moved the vineyard to organic farming. Portions of Forgotten Hills have been replanted by "selection massale" - the practice of selecting exceptional older vines in the vineyard for new cuttings instead of nursery clones.

Forgotten Hills is about acidity, mineral, smoke, blood, and iron. The vineyard is under constant attack by cold weather, even during harvest. While not in the Rocks District, it sits on a pan of exposed basalt, a.k.a. volcanic rock, which gives the wine deep minerality. It is hardcore Syrah for those who love the Old World.

We fermented this wine as usual, 50% whole cluster with native yeasts in concrete, which is now our preferred method for Rhône varietal fermentation. Luckily, when Jeff Hill planted Forgotten Hills, he used both the Washington standard Phelps Clone and the less widely planted Clone 99, thought to be from France. While both clones typically find their way into our Forgotten Hills wines, in 2018 the blend includes only the Phelps Clone as it was so outstanding and complete on its own. The fermentation lasted approximately 21 days. The Forgotten Hills was then aged in 10% new 500L barrels (puncheons) for 17 months.

TASTING NOTES: AS IS TYPICAL TO FORGOTTEN HILLS - THIS WINE IS CONCENTRATED PURE RED FRUIT, HERBS, AND MEAT, ESPECIALLY YOUNG. FRESH PICKED RASPBERRIES AND RAINIER CHERRY. SALTY MEAT CHARCUTERIE - SALAMI WITH FENNEL. SMOKED PORK SHOULDER, BACON FAT, BLACK PEPPER, AND CHINESE 5 SPICE. THE SALAMI AND RED FRUIT ARE PROMINENT ON THE PALATE, AND THE ASIAN SPICE AND BLACK PEPPER SHOW ON THE FINISH. THIS MAY BE THE MOST STRUCTURED FORGOTTEN HILLS TO DATE, FINISHING WITH POWER, INTENSITY, AND COMPLEXITY. A "WOW" SYRAH THAT WE THINK WILL AGE VERY WELL.



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