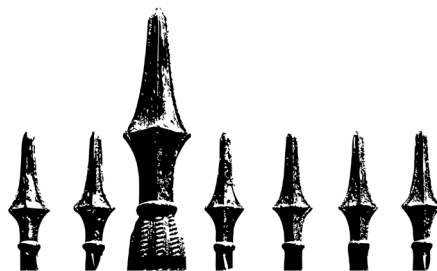


GRAMERCY CELLARS



2019 SYRAH "FORGOTTEN HILLS"

WALLA WALLA VALLEY



BLEND: 100% SYRAH

VINEYARD: FORGOTTEN HILLS

WHOLE CLUSTER: 0%

AGING: 19 MONTHS IN 10% NEUTRAL
STOCKINGER FOUDES

ALCOHOL: 12.5%

WINERY RETAIL: 65

CASE PRODUCTION: 234 CASES

DRINKING WINDOW: 2023 - 2044

WINE ADVOCATE: 96 POINTS

WINE ENTHUSIAST: 95 POINTS, *EDITORS CHOICE*

INTERNATIONAL WINE REPORT: 94 POINTS

The story of Forgotten Hills begins in the late 1990s with Jeff Hill, who planted the vineyard 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 first harvest in 2005 and were amazed. Forgotten Hills is all about acidity, mineral, smoke, blood, and iron. In fact, Forgotten Hills Syrah is why our very own Brandon Moss decided to stay in Walla Walla to make wine instead of moving to the Willamette Valley.

As the years passed, we were given an opportunity to purchase this truly unique site. The vineyard is under constant attack by cold weather, even during harvest. While not in the Rocks District, it sits on an old river bed, which gives the wine deep minerality. It is hardcore Syrah for those who love the Old World which, spoiler alert, we do.

After making it an estate vineyard, we decided to take the site to the next level by farming it organically. We also took portions of Forgotten Hills and replanted them by "Sélection Massale" - the practice of selecting exceptional older vines in the vineyard for new cuttings instead of nursery clones. 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. These clones are perfect counterparts.

In 2019, we fermented this wine with native yeasts in concrete, our preferred method for Rhône varietal fermentation. Astute Gramercy fans may notice no mention of whole cluster fermentation. When we tasted the stems, they were harsh and green, so we decided to destem the vintage. The fermentation lasted approximately 21 days. The Forgotten Hills was aged in neutral foudre for 19 months.

TASTING NOTES: VERY AROMATIC. LOTS OF RED FRUIT DOMINATE THE NOSE - STRAWBERRY, RASPBERRY, LINGONBERRY. SMOKY CHARCUTERIE I.E., COPPA OR SOPPRESSATA. PURPLE FLOWERS AND GREEN HERBS - ROSEMARY, THYME, SAGE. BLACK PEPPER AND GRANITE. AS IT OPENS, LOTS OF ROCK AND EARTH WITH A SALINE ELEMENT. CLASSIC FORGOTTEN HILLS IRON AND BLOOD. VERY PRETTY AND ELEGANT NOW, BUT THIS WILL BECOME MORE EARTHY AND PRIMAL AS IT AGES. ON THE PALATE, MEDIUM+ ACID, WITH A ROUND MOUTHFEEL. FIRM YET SILKY TANNINS. MORE BLUE FRUITS THAN RED ON THE PALATE. ORANGE PEEL, CLOVE, GREEN HERBS, AND "SPECIAL" BROWNIES. SAVORY AND ELEGANT. VERY EXCITED ABOUT THIS WINE.



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