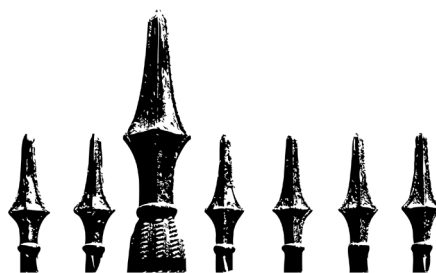


# GRAMERCY CELLARS



## 2020 GRENACHE "THE THIRD MAN" COLUMBIA VALLEY



**BLEND:** 77% GRENACHE, 21% SYRAH,  
2% MOURVÈDRE

**VINEYARD:** OLSEN

**WHOLE CLUSTER:** 90%

**AGING:** 16 MONTHS IN NEUTRAL FRENCH  
OAK PUNCHEONS & STOCKINGER FOUTRE

**ALCOHOL:** 14.0%

**WINERY RETAIL:** 44

**CASE PRODUCTION:** 252 CASES

**DRINKING WINDOW:** 2023 - 2038

**WINE ENTHUSIAST:** 94 POINTS, *CELLAR SELECTION*

**WINE ADVOCATE:** 91 POINTS

**WINE & SPIRITS:** 91 POINTS

We began our odyssey with Southern Rhône varieties in 2008, but making a designated Grenache-based wine was never our intention. We just wanted Grenache to blend with our estate Tempranillo, as is almost mandatory in Spain. However, after discovering Olsen Vineyard and their dedication to Syrah, Grenache, and Mourvèdre, we knew this vineyard could showcase a world-class Grenache-based blend.

We consider Olsen Vineyard the top site for Southern Rhône varieties in Washington State. Olsen isn't exactly one vineyard. Different varietals are grown in numerous small vineyards spread over a few miles. We harvest Syrah and Mourvèdre within walking distance of each other, but the Grenache vineyard lies 4-5 miles west. Standing in the Syrah and Mourvèdre section of Olsen, there is an amazing panorama of the vineyards of Red Mountain, about a mile away. The climate, however, is noticeably different. Red Mountain is hot and sun-soaked. A break in the ridge joining Olsen Vineyard and Red Mountain creates a pressure system that gives Olsen more overcast skies and rainy days with slightly cooler temperatures. This enables a slow, gentle ripening which helps retain freshness and acidity while building flavor and complexity.

The French say Grenache begins to show its true potential once the vines are 20 years old. Our Grenache at Olsen is now in its young 20s; we see change and improvement every year. While the wines are always explosively fruity, we see more delicacy, earth, and complexity with each vintage.

The 2020 Third Man is 77% Grenache, 21% Syrah, and 2% Mourvèdre from Olsen Vineyard. We fermented the wine 90% whole cluster with native yeasts, mostly in concrete. The wine was aged in predominantly neutral Stockinger foudre, a.k.a. really big barrels, with a small amount in 500-liter puncheons and smaller barrels.

**TASTING NOTES:** BRIGHT RED FRUIT, STRAWBERRY, AND RASPBERRY. WHITE PEPPER AND HIGH-QUALITY AGED JAMÓN. IT ALMOST HAS A SALSA-ESQUE NOTE. ROASTED MEAT AND SOY SAUCE. CHERRY LIQUOR, ORANGE PEEL, AND CLOVE. RIPE AND ROUND ON THE PALATE. BALANCE OF ACID AND TANNIN. FRESH AND FRUITY BUT STILL SERIOUS. SOME GREEN STEMS. SMOKY EARTHINESS FROM THE MOURVÈDRE. CLASSICALLY WASHINGTON WITH A NOD TO THE OLD WORLD.



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