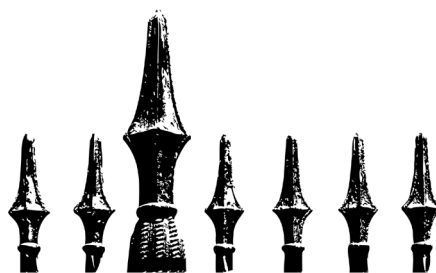


# GRAMERCY CELLARS



## 2018 SYRAH

### WALLA WALLA VALLEY



**BLEND:** 99% SYRAH, 1% VIOGNIER

**VINEYARDS:** FORGOTTEN HILLS, LES COLLINES, HOLY ROLLER

**WHOLE CLUSTER:** 58%

**AGING:** 17 MONTHS IN 6% NEW FRENCH OAK PUNCHEONS & STOCKINGER Foudre

**ALCOHOL:** 13.0%

**WINERY RETAIL:** 40

**CASE PRODUCTION:** 931 CASES

**DRINKING WINDOW:** 2022 - 2035

**WINE & SPIRITS:** 94 POINTS

**JEB DUNNUCK:** 93 POINTS

**WINE ENTHUSIAST:** 92 POINTS

In 2005, we founded Gramercy Cellars to focus specifically on Walla Walla Syrah. In fact, we were only going to make one wine. The idea was to blend Les Collines and Forgotten Hills to create an iconic Walla Walla Syrah that showcased the best of the Valley.

Best laid plans. We quickly found many exciting areas of Washington to explore, develop and showcase. After developing outstanding Syrah blended from a variety of vineyards, we decided to change the focus of the Syrah program towards single-vineyard wines. But as we kept tasting our lots over the years, it was evident that there was still something we wanted to show in Walla Walla. Combining Syrah from the Rocks with fresher, more structured, higher elevation hillside fruit created a wine of elegance, power, and beauty. In 2016, we went back to the idea of a multi-vineyard Walla Walla Syrah and haven't looked back.

In 2018, we blended the Les Collines Syrah with our Estate vineyard Forgotten Hills and Holy Roller Vineyard in the Rocks District. Forgotten Hills is elegance and acidity, Les Collines brings freshness and aromatics, and a bit of Holy Roller brings earth, pepper, and depth to the wine. We fermented the wine in a combination of concrete and small stainless-steel tanks with 58% whole cluster. A portion of the Holy Roller Syrah was co-fermented with Viognier. It was then aged in a combination of predominately neutral French puncheon and 225L barrels. It is perhaps one of the best Syrah values in Washington and beyond.

**TASTING NOTES:** VERY BRIGHT AND FRESH ON THE NOSE. LEADING WITH NOTES OF BOYSENBERRY AND HUCKLEBERRY. FRESH MOUNTAIN BERRIES WITH FOREST AROMAS ALL AROUND. EARTHY, FOREST FLOOR, AND SPRUCE TIPS. VERY PRETTY SALINE, UMAMI CHARACTER THAT IS A DEAD RINGER FOR HAVING A HEALTHY DOSE OF ROCKS FRUIT. NORI AND BLACK PEPPER PROVIDE NUANCE. DARK CHOCOLATE AND CITY ROAST COFFEE BEANS ALSO ADD MORE COMPLEXITY TO THIS INTRIGUING AROMATIC PROFILE. PLUSH TANNIN AND ACID-DRIVEN ON THE PALATE. A GREAT LENGTH, LONG FINISH, AND A SALINE QUALITY THAT IMMEDIATELY MAKES YOU WANT ANOTHER SIP. THIS WINE ENCAPSULATES THE TRULY UNIQUE TERROIR THAT THE WALLA WALLA VALLEY HAS FOR GROWING SYRAH.



[WWW.GRAMERCYCELLARS.COM](http://WWW.GRAMERCYCELLARS.COM)

635 N 13TH AVE | WALLA WALLA, WA 99362 | 509.876.2427