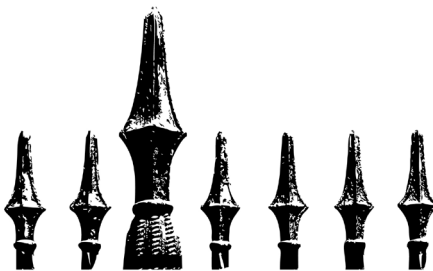


GRAMERCY CELLARS



2022 ROSÉ “OLSEN VINEYARD” COLUMBIA VALLEY



BLEND: 50% CINSAULT, 25% GRENACHE,
25% SYRAH

VINEYARD: OLSEN

AGING: 5 MONTHS IN STAINLESS STEEL

ALCOHOL: 13.0%

WINERY RETAIL: 25

CASE PRODUCTION: 535 CASES

DRINKING WINDOW: NOW- 2026

DR. OWEN BARGREEN: 93 POINTS

WINE ENTHUSIAST: 93 POINTS, *EDITORS CHOICE*

NORTHWEST WINE REPORT: 92 POINTS

How do we make one of the best Rosés in the world? The most crucial aspect for the winemaking team is to farm the grapes specifically for Rosé. We start by selecting the coolest blocks at Olsen Vineyard. More importantly, we manage the vines differently, with a more shade-producing canopy and a higher crop load, which helps retain acidity and keep alcohol levels manageable.

Many Rosés are an afterthought, produced from draining pink juice at the start of fermentation to concentrate red wine. With this technique, the usual result is to make flabby Rosé as the wine shows red wine acidity and structure. Not very refreshing. Our goal is to have Rosé with white wine acidity and structure. Perfect summer refreshment!

Winemaking begins with a brief maceration before pressing, a traditional Provençal technique, which develops an orange hue in the wine, stopping before it turns pink. Think Alaskan Sockeye Salmon. Many of our favorite rosés exhibit this color. After whole-cluster pressing, the Cinsault, Grenache, and Syrah were co-fermented together for a few days and then aged without oak in stainless steel.

The wine is a blend of 50% Cinsault for earthiness, minerality, & freshness, 25% Grenache for red fruit aromatics, flavor, & complexity, and 25% Syrah for structure and intensity. Our ultimate goal is aromatic intensity & complexity, with racy acidity & freshness. We also think a lot about the texture of the wine – the mouthfeel. It’s one of those hard-to-explain things, but “you know it when you taste it.” Achieving this texture makes a wine perfect for summer sipping or extended aging.

The 2022 Olsen Rosé is just plain awesome. We believe the perfect rosé hovers around 13% alcohol. Check. From a single vineyard? Check. Co-fermenting all the varieties in one tank simultaneously? Très chic and check. Perfect for day drinking and easily moves into the night. Check.

The Rosé drinks best cold at 45-50 F. And yes, it will age a year or two - something we would not have said when we first started producing the wine.

TASTING NOTES: SALMON COLOR. RAINIER CHERRY, FRESH RASPBERRY, AND WILD STRAWBERRY. WATERMELON, HUCKLEBERRY, CANTALOUPE, CHAMOMILE TEA, WHITE PEPPER, AND RED FLORAL BRIGHTNESS. VERY PRETTY AND INVOKING. FEELS LIKE SUMMER IN A GLASS. SUPER RED BERRY ON THE PALATE. MEDIUM BODY WITH A FINISH THAT WON’T QUIT. REFRESHING ACIDITY TO KEEP IT ALL IN BALANCE BUT NOT CLOYING. CONFIRMED BEAUTIFUL CANTALOUPE MELON AND RAINIER CHERRY, STONE, MINERAL, AND PARMESAN ON THE PALATE. FRESH, DELICIOUS, AND WILL ONLY CONTINUE TO EVOLVE.



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