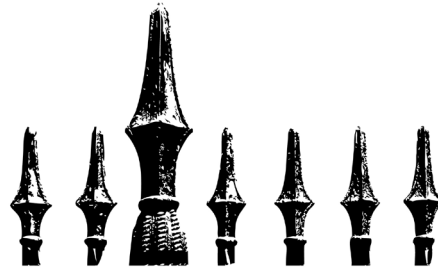


# GRAMERCY CELLARS



## 2022 PICPOUL WALLA WALLA VALLEY



**BLEND:** 100% PICPOUL

**VINEYARD:** LOS OIDOS & LES COLLINES

**AGING:** 5 MONTHS IN STAINLESS STEEL

**ALCOHOL:** 12.5%

**WINERY RETAIL:** 22

**CASE PRODUCTION:** 900 CASES

**DRINKING WINDOW:** NOW- 2025

**WINE SPECTATOR:** 93 POINTS

**WINE ENTHUSIAST:** 93 POINTS, *EDITORS CHOICE*

**WINE & SPIRITS:** 92 POINTS

How did we begin to make Picpoul? We were only supposed to make Picpoul once. We called a double-secret backroom negotiation with Leif Olsen, the vineyard manager at Olsen Vineyard. At this meeting, all parties agreed that if we made Picpoul from Olsen Vineyard for one year, Leif would replace the Picpoul with head-trained Grenache - the holy grail for Grenache aficionados. As we pulled out the Picpoul vines before its release, little did we know that the wine would become the most requested from the winery. So, our dreams of continuing to make Picpoul were crushed, or so we thought.

A respected Walla Walla vintner stopped into our winery that spring to taste our lineup. He left with a case of the Picpoul, and when he came back for more, we were sold out and shared the story of how the vineyard is no more. He vowed to help us find another source. Eventually, word spread to Walla Walla grower Ken Hart, who manages Los Oidos Vineyard in the Blue Mountains' foothills near Les Collines, who had planted Picpoul at the site. And we loved Picpoul so much that we asked Les Collines, a short distance from Los Oidos, to plant a few acres for us. The 2021 Picpoul was the first to include this fruit. In 2022, we made more than past vintages, with both vineyard sources blending beautifully.

What exactly is Picpoul? The grape, translated as "lip stinger," is considered native to France's Languedoc region. Made on its own as Picpoul de Pinet, its real advantage is to add acidity and freshness to white Châteauneuf-du-Pape blends. When the Perrin family of Château Beaucastel in Châteauneuf-du-Pape began their California-based Tablas Creek project, they decided that Picpoul would suit the warm vineyards of California exceptionally well.

When planted in Washington, the results are stunning - Picpoul from the base of the Blue Mountains is the perfect, crisp summer white from Washington. It is the definition of crunchy, with screaming acidity and freshness. Be careful, this bottle will disappear quickly.

This wine was fermented cold in a stainless-steel tank to ensure freshness. Malolactic fermentation was blocked to preserve that searing acidity we so love. This wine has very clean, tart fruit characteristics and a mouthwatering acidity that will make you crave more.

**TASTING NOTES:** CITRUS, GRAPEFRUIT, WHITE PEACH, APRICOT, MEYER LEMON ZEST, AND FRESH LIME. NECTARINE, WHITE FLOWER, TARRAGON, CHALKY SOIL, WET STONE MINERAL, AND A SEA BREEZE SALINITY. MAKES YOU WANT TO KEEP SMELLING IT. LIGHT AND LEAN ON THE PALATE, BUT THE ACIDITY LINGERS, LEAVING YOU CRAVING MORE. GREEN APPLE, PINK LADY, STONE FRUIT, AND CITRUS FLAVORS OF WHITE PEACH, APRICOT, AND LEMON ZEST.



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