

GRAMERCY CELLARS



2022 VIOGNIER COLUMBIA VALLEY



BLEND: 100% VIOGNIER

VINEYARD: ANTOINE CREEK &
FORGOTTEN HILLS ESTATE

AGING: 8 MONTHS IN 56% STAINLESS
STEEL, 44% NEUTRAL FRENCH OAK

ALCOHOL: 12.5%

WINERY RETAIL: 32

CASE PRODUCTION: 565 CASES

DRINKING WINDOW: NOW - 2025

WINE ENTHUSIAST: 92 POINTS, *EDITORS CHOICE*

DR. OWEN BARGREEN: 92 POINTS

I have always loved our Viognier. I don't, however, always love Viognier. Too many producers bottle Viognier as a cloying, oaky, Toucan Sam fruit bomb that is tough to choke down on a summer day. We have always sought the opposite - acid-driven, fresh citrus, and tree fruit, with low alcohol. Thirst-quenching on the beach or the boat.

We've always wondered why the Viognier from Chelan retains so much acidity and ripens more evenly than any other Viognier we've seen. The balance of the wine is why we make it. But I did experience a bit of a "WTH" moment in 2022 in Lake Chelan, where this vineyard sits. I decided to backpack the Lake Chelan trail right before Memorial Day. The journey begins at the lake's southern end with a ferry ride to a drop point 20 miles from the idyllic coastal town of Stehekin. Float plane, ferry, or foot is the only way in and out.

The journey started with beautiful weather, maybe 75 degrees. But as the day wore on, in the direct sun the trail sees daily, it was stifling hot - like Texas summer hot. We could see North Cascades National Park from the path, only about a mile across the lake. While we sat dripping in sweat, we watched a full-on blizzard assault the opposite banks of the lake. I don't have a "vicultural insight" for this story other than, "Wow, the weather at Chelan is strange and different." Thus, explaining the "differentness" of this wine in the best possible way.

The 2022 Viognier perfectly aligns with the balanced Viogniers we have crafted in the past. A blend of the cool sites of Antoine Creek vineyard, situated just east of Lake Chelan on the banks of the Columbia River, and our estate vineyard Forgotten Hills, on the east side of the Walla Walla Valley. It was fermented and aged 56% in stainless steel tanks to preserve bright, fresh aromatics and 44% in neutral oak to add texture and length. We stirred the lees in the barrels to encourage more body and depth to the wine.

TASTING NOTES: THE 2022 VIOGNIER SHOWS THAT A COOLER VINTAGE CAN PRODUCE RIPE, AROMATICALLY COMPLEX WINES EVEN AT A LOW ABV, WHICH CLOCKS IN AT AROUND 12.5% ALCOHOL. THE AROMATICS POP OUT OF THE GLASS, SHOWING NECTARINE, WHITE PEACH, D'ANJOU PEAR, MANGO, WHITE FLOWERS, AND TANGERINE. A SUBTLE MERINGUE CREAMINESS WITH JUST A TOUCH OF CARAMEL FROM THE BARREL AGING. THE WINE HAS LASER-FOCUSED ACIDITY ON THE PALATE THAT HANGS ON WITH A LONG FINISH—AGAIN SHOWING THE CREAMINESS AND TEXTURE FROM BARREL AGING.



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