GRAMERCY CELLARS



2020 Mourvèdre "L'Idiot du Village"

COLUMBIA VALLEY



Blend: 100% Mourvèdre

Vineyard: Olsen

Aging: 21 months in Neutral French Oak Puncheons, Barrels & Foudre

Alcohol: 14.0% Winery Retail: 48

Case Production: 399 Cases
Drinking Window: 2024 - 2036

WINE ENTHUSIAST: 94 POINTS CELLAR SELECTION

Dr. Owen Bargreen: 93 POINTS
WINE ADVOCATE: 92 POINTS

Vinous: 92 Points

So where did the Mourvèdre varietal come from? The exact origin is a mystery, but historians believe the varietal originated in the region of Catalonia in northeastern Spain. Phoenician traders likely brought the grape to the Iberian Peninsula around 500 BC. The name "Mourvèdre" is thought to have derived from the town of Murviedro, now called Sagunto. From its Spanish origins, Mourvèdre spread to other Mediterranean regions, finding particular success in southern France, notably Châteauneuf-du-Pape and Bandol. Sidenote - you may see the name "Mataro" on a bottle as well, particularly in Australia and California, named after the town of Mataró in Catalonia.

Though varied in its travels, we think Mourvèdre is at home in Washington State. Most red varieties in hot areas will quickly turn to black fruit characteristics. However, if one plants Mourvèdre in a blistering climate, it retains its red fruit profile and freshness. It is a ripe, rich wine that somehow remains a summer wine. We frequently break out a Bandol or L'Idiot, even on the hottest Washington days. And, of course, it's perfect for stews and cold winter days.

Last year, we said goodbye to Alder Ridge Vineyard. We love Alder Ridge, but as with many of our other wines, we felt a single vineyard focus in the future was the path. Olsen Vineyard has matured into a world-class site capable of standing alone.

The 2020 L'Idiot du Village is 100% Mourvèdre from Olsen Vineyard, adjacent to Red Mountain. We fermented the wine 60% whole cluster in concrete with native yeasts. It was aged in neutral ten hL Stockinger foudre (massive vessel), 500-liter puncheon (large vessel), and 225-liter barrels (normal size vessels) for 21 months.

TASTING NOTES: FRESH RED FRUITS COMBINE WITH BLACK FRUITS ON THE NOSE.

DISTINCT COLA. BLACK PEPPER, PROVENCE HERB, MIDDLE EASTERN SPICE - CORIANDER,
CUMIN, PAPRIKA. LAVENDER AND PURPLE FLOWERS. MEYER LEMON AND CHAMOMILE.

MORE BLACK FRUITS ON THE PALATE. VERY EARTHY. ASIAN SPICE, PEPPER, GRILLED MEAT.

VERY FRESH FOR SUMMER OR WINTER. MEDIUM ACID, MEDIUM-PLUS TANNIN. FANTASTIC
LONG FINISH. CLASSIC MOURVÈDRE AND AN EXCELLENT EXAMPLE OF L'IDIOT DU VILLAGE.

