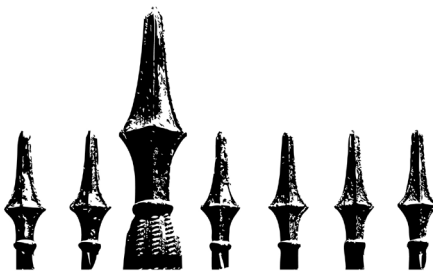
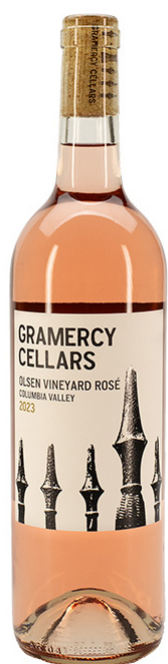


# GRAMERCY CELLARS



## 2023 ROSÉ “OLSEN VINEYARD” COLUMBIA VALLEY



**BLEND:** 50% CINSULT, 25% SYRAH,  
25% GRENACHE

**VINEYARD:** OLSEN

**AGING:** 5 MONTHS IN STAINLESS STEEL

**ALCOHOL:** 13.0%

**WINERY RETAIL:** 28

**CASE PRODUCTION:** 620 CASES

**DRINKING WINDOW:** NOW- 2028

**DR. OWEN BARGREEN:** 93 POINTS

**WINE ENTHUSIAST:** 91 POINTS

Our Rosé starts in the coolest parts of Olsen Vineyard, and here's the twist - we tweak how we manage those vines. Future rosé grapes like more shade and a higher crop level, i.e., not pulling off leaves and allowing them to produce more grapes. This keeps the acidity crisp and the alcohol level right where we want it for a perfectly balanced wine.

Let's face it, many Rosés are the leftovers of red wine making. Winemakers pull off some pink juice early in the fermentation process to concentrate their reds and increase their scores (not recommended for making drinkable wines), leaving lackluster, flabby Rosé with red wine acidity, alcohol, and structure. But we're not about that life. We're shooting for Rosé that refreshes like a white wine but with the aromatics and beauty of a red wine.

Winemaking begins with a brief maceration before pressing, a move from the traditional Provençal playbook, which develops an orange hue in the wine, stopping before it turns pink. In 2023, that was six hours for us. This gives our Rosé that stunning, just-right shade of orange, like the perfect sunset. We then press the whole clusters of Cinsault, Grenache, and Syrah, co-fermenting them together in stainless steel, keeping things fresh and vibrant.

Here's the blend breakdown: 50% Cinsault for that earthy touch and crisp minerality, 25% Grenache to pack in the red fruit and summer berry aromas that add layers of complexity, and 25% Syrah for solid structure. Our ultimate goal is aromatic intensity and complexity, with racy acidity and freshness, to make each sip scream "summer." 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."

Introducing the 2023 Olsen Vineyard Rosé - this one's a showstopper. We think the sweet spot for Rosé is around 13% alcohol. Nailed it. Single vineyard? Check. Co-fermenting all the varieties in one tank simultaneously? Très chic and done. Perfect for day drinking and easily moves into the night.

Best served chilled, between 45-50 F. Want to cellar this wine for the holidays and beyond? This Rosé has the pedigree to age a few years, which we wouldn't have dreamed of saying back when we started. But a 5+ year-old Gramercy Rosé we drank recently changed our minds.

**TASTING NOTES:** SALMON COLOR. RAINIER CHERRY, FRESH RASPBERRY, AND WILD STRAWBERRY. WATERMELON, CANTALOUPE, HONEYDEW MELON, WHITE PEPPER, GRAPEFRUIT ZEST, AND ASIAN SPICE. INVOKING, VERY PRETTY, AND TASTES LIKE SUMMER IN A GLASS. SWEET RED FRUITS ON THE PALATE. REFRESHING ACIDITY TO KEEP IT ALL IN BALANCE BUT NOT CLOYING. WHITE PEACH, APRICOT, STONE, MINERAL, AND PARMESAN ON THE PALATE. FRESH, DELICIOUS, AND WILL CONTINUE TO EVOLVE.

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