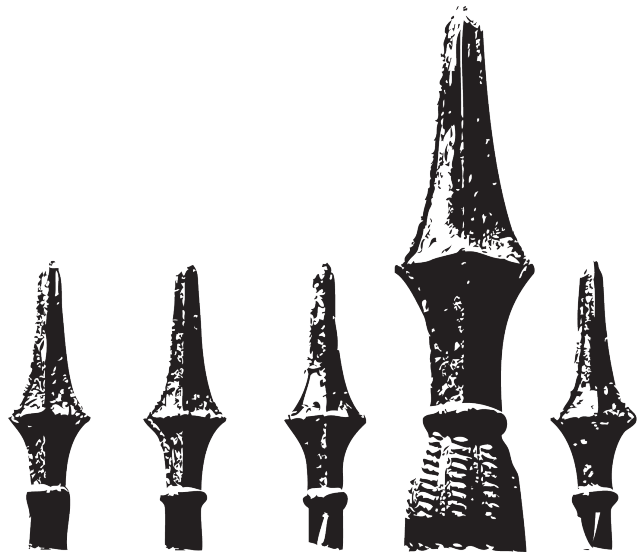


# GRAMERCY CELLARS

PICPOUL  
WALLA WALLA VALLEY  
2024



## QUICK FACTS

BLEND: 100% PICPOUL

VINEYARDS: LOS OIDOS & LES COLLINES

AGING: 6 MONTHS IN STAINLESS STEEL

ALCOHOL: 13%

RETAIL: \$25

PRODUCTION: 665 CASES

DRINKING WINDOW: 2025 - 2027

## REVIEWS

AWAITING REVIEWS

PREVIOUS VINTAGE REVIEWS:

2023: 92 OB, 91 WE, 91 IWR

2022: 93 WS, 93 WE, 92 OB

2021: 91 IWR, 90 WE

## GRAMERCY'S STORY



## WINE

Nicknamed the “lip stinger” for its electric acidity, Picpoul thrives in the warmth of Southern France and Paso Robles—but in Washington’s cooler climate, especially at the base of the Blue Mountains, it takes on a crisper, more vibrant edge. That’s exactly where we found the sweet spot: Los Oidos Vineyard, just a stone’s throw from Les Collines. We loved the results so much, we doubled down—asking Les Collines to plant a few acres just for us. Now, we’re all-in on this bright, zippy varietal that deserves the spotlight. Our Picpoul is the definition of crunchy—so fresh it practically pops.

## VINTAGE

The 2024 season began with a scare—a sub-arctic plunge in January left us unsure if a vintage was possible. But the vines were resilient, and most varietals produced nearly a full crop. After a cool, wet spring, we transitioned into a classic Walla Walla summer with average heat and ideal weather during key stages of grape development. Warm temps lasted into September, allowing the Picpoul to hang late and fully develop its character.

## WINEMAKING

The 2024 was fermented cold in a stainless-steel tank to ensure freshness. Malolactic fermentation was blocked to preserve that searing acidity we so love. It was aged for six months in stainless steel to keep a pure expression of the crisp, fresh quality of Picpoul.

## TASTING NOTES

*Zesty and refreshing, this wine opens with vibrant notes of lemon-lime, peach, tangerine, and ripe Bartlett pear, balanced by hints of white flowers, honeydew melon, and a distinct wet stone minerality. The palate is light and energetic, with bright acidity leading into a lingering, seamless finish. Perfect alongside seared scallops or oysters with champagne mignonette, its crisp citrus core keeps things fresh and lively.*

GRAMERCYCELLARS.COM

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