

GRAMERCY CELLARS



2023 VIOGNIER COLUMBIA VALLEY



BLEND: 100% VIOGNIER

VINEYARD: ANTOINE CREEK &
FORGOTTEN HILLS ESTATE

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

ALCOHOL: 13.5%

WINERY RETAIL: 32

CASE PRODUCTION: 550 CASES

DRINKING WINDOW: NOW - 2026, OR
HOLD FOR 10 YEARS

DR. OWEN BARGREEN: 93 POINTS

INTERNATIONAL WINE REPORT: 93 POINTS

WINE ENTHUSIAST: 92 POINTS

Viognier is notoriously tricky in the vineyard. Like many sun lovers, it loves to bask in the sun but frequently gets sunburned. The sun-drenched side of the cluster displays overtly tropical flavors with a distinct lack of acidity. The shaded side of the cluster usually has green, unripe berries. Battling this dichotomy requires the best sites and skillful management of the canopy to promote both sun and shade, leading to ripe but not overripe fruit with freshness.

Like a few other varieties we produce, our introduction to Viognier was a happy accident. In the right place at the right time kinda thing. On visits to New York, we always visited a great friend of ours at the restaurant where he was a sommelier. Each time, he would always say, "Hey, you need to buy Viognier from my family's farm in Lake Chelan!"

At the time, that wasn't something in our periphery. But in 2012, we got a call from this sommelier, saying he sent us three tons of fruit, already on a truck headed for the winery. "Just try it, it's on us, we want to see what you will do..." When the Viognier arrived, we instantly recognized the vineyard's greatness. The fruit was perfectly ripe and balanced and bursting with acidity. We immediately called, asked for three more tons, and wrote them a check for all of the fruit. It was the beginning of a fantastic grower-winery relationship.

The 2023 Viognier hails from two cooler sites - the above-mentioned 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 44% in stainless steel tanks to preserve bright, fresh aromatics and 56% 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 2023 VIOGNIER AROMATICS POP OUT OF THE GLASS WITH PEACH, APRICOT, LYCHEE, WHITE FLOWERS, BEESWAX, AND GREEN HERBS, I.E., TARRAGON AND MARJORAM. A PERFUMED WINE WITH LUSCIOUS TEXTURE. IT'S ROUND AND FULL, WITH ENOUGH ACIDITY TO SUPPORT THE WINE. RIPER THAN PREVIOUS VINTAGES, BUT STILL FRESH AND EXCITING. CLASSIC VIOGNIER CHARACTERISTICS, WITHOUT BEING CLOYING. VERY LONG FINISH, 10+ SECONDS.



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