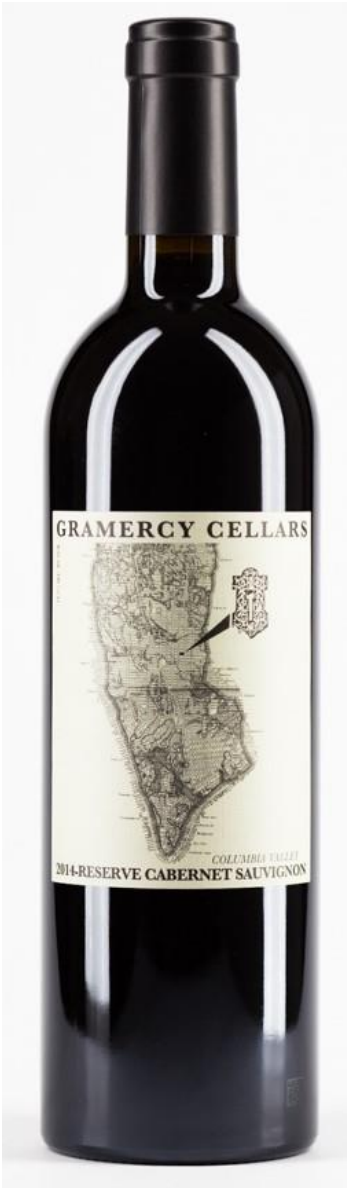


Gramercy Cellars

2014 Reserve Cabernet Sauvignon Columbia Valley



The 2014 is our third Reserve Cabernet Sauvignon. Like the John Lewis Syrah, we base the Reserve Cabernet on the idea of "What is the best of the best in the cellar for that vintage?" Sometimes it's a specific block of a vineyard. Other times, it is two vineyards nearby or in the same AVA. Then again, it can also be that we find two or three vineyards that pair amazingly well in that specific year and produce a stunning wine, regardless of what the map says about each's location. The goal - to make the most interesting Bordeaux based varietal wine in that vintage.

The 2014 release bring journeys a well know route but also takes us on a bit of a detour from the past two Reserve Cabernets. In each of the three vintages, Bacchus Vineyard stands above all the other blocks. Usually, the 55 year old Bacchus Cabernet is complemented by 20 year old Phinny Hill Vineyard. The blend is typically king meets queen. However, in 2014, Phinny Cabernet was a king. The blocks conflicted instead of harmonized. They didn't want to play well together. The reason the regular 2014 Cabernet is so exceptional is evidence of this conflict, as Phinny Hill is the base of that wine.

To me, the difference between the Columbia Valley Cabernet Sauvignon is an elegance verses power debate. While we always strive for elegance in all of our wines, we have found that the older blocks at Bacchus and Phinny can support an extra degree of ripeness. Picking a week or so later than our Columbia Valley Cabernet blocks adds power and strength to the Reserve Cabernet.

Tasting notes: Red flowers, with a combination of red and black fruit. Gravel and tobacco. Distinct lead pencil. Fresh and lively with firm tannins. Gravel, pencil, and mineral on the palate. With distinct red fruit sweetness, a perfect balance of Old World finesse, liveliness, and earth with New World fruit and power.

99% Cabernet Sauvignon, 1% Petit Verdot

Bacchus Vineyard & Octave Estate

22 Months in French Oak, 60% New. Native Yeast Fermentation.

Cases Made: 242

Drinking Window: 2020-2048