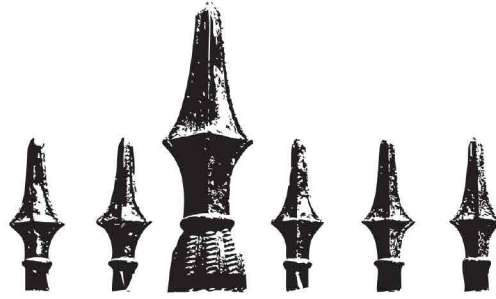


GRAMERCY CELLARS



2015 THIRD MAN GRENACHE COLUMBIA VALLEY



BLEND: 75% GRENACHE, 15% SYRAH,
5% MOURVÈDRE, 5% CARIGNAN

VINEYARDS: OLSEN VINEYARD, ALDER
RIDGE & MINICK VINEYARD

AGING: 18 MONTHS IN NEUTRAL
FRENCH OAK PUNCHEONS & BARRELS

ALCOHOL: 14.4%

WINERY RETAIL: \$36

CASE PRODUCTION: 380 CASES

Grenache blends are a winemaker's dream, especially if you like to tinker with wines. If you are slightly obsessive compulsive, these wines are a nightmare for the winemaker. When we first started making Third Man, it would take us the same amount of time to blend as every other wine combined. To begin with, we always start with the basics, established in France a long time ago - 80% Grenache, 20% Syrah. What does the wine need? Black fruit and mid palate? Add Mourvèdre. Freshness? Add Syrah. A little something else? Carignan. We are not, however, wedded to this ratio. I can easily see a blend of 33% each of Grenache, Syrah and Mourvèdre.

With Grenache, we are always seeking red fruit. We want the overall feeling of the wine to be fresh and alive. That being said, Grenache has to be ripe. Riper than any other grape in our cellar. However, Grenache can easily display pink cotton candy and confectionery sugar flavors if it gets even a bit too ripe. These flavors develop extremely quickly, sometimes in twelve or so hours. When Olsen or Alder Ridge Grenache is approaching the harvest date, we go to the vineyard every day, sometimes twice a day. The goal is to push ripeness to the very last hour, before the Grenache carnival flavors arrive. If we miss, the vintage is lost. The flavors are set and can't be covered up with other varieties.

The 2015 Third Man is 75% Grenache, 15% Syrah, 5% Mourvèdre and 5% Carignan from Olsen, Alder Ridge, and Minick Vineyards. Alder Ridge Vineyard contributes power and structure. Olsen Vineyard varieties lend elegance and grace to the blend. A small bit of Minick Syrah adds freshness. In 2014, the finished wine was 75% cluster. In 2015, we upped the stem percentage a bit to 85% whole cluster.

TASTING NOTES: SO, GRENACHE - CRANBERRY, BING CHERRY, BRIGHT, FRESH, ALIVE IN THE GLASS, PRIMARILY FRUIT. SOME WHITE PEPPER, RED FLOWER, DENSE AND ELEGANT ON THE PALATE, FRESH ACIDITY, PROVENCE HERB, ROCK/MINERAL, BLACK AND BLUE FRUIT ON THE PALATE. MAYBE THE MOST COMPLETE EVER? TANNIN!

WWW.GRAMERCYCELLARS.COM

635 N 13TH AVE | WALLA WALLA, WA 99362 | 509.876.2427

