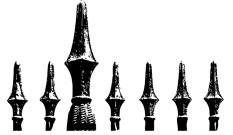
GRAMERCY CELLARS



2014 FORGOTTEN HILLS SYRAH

WALLA WALLA VALLEY



BLEND: 100% SYRAH

VINEYARD: FORGOTTEN HILLS

AGING: 18 MONTHS IN NEUTRAL FRENCH

Puncheons & Barrels

ALCOHOL: 13.9%
WINERY RETAIL: 60

Case Production: 352 Cases

Drinking Window: 2019 - 2042

Wine Advocate: 93 POINTS
Wine Enthusiast: 92 POINTS

While we have been using Forgotten Hills since 2005, this is the second release of a vineyard designate Forgotten Hills for Gramercy. Located at the base of the Blue Mountains, the vineyard is under constant attack by cold weather, even during harvest. While not in the Rocks District, it sits on a pan of exposed basalt, aka volcano rock, that gives the wine deep minerality. Yes, terroir exists. End of story. We also fermented this wine in concrete, now our definitively preferred method for Rhone variety fermentation.

Forgotten Hills is about acidity, mineral, smoke, blood and iron. It is hard-core Syrah, for those that love the Old World. It starts life full of red fruit, then gradually the funk develops after about a year. We are extremely proud of this wine. Its maybe our favorite wine of the 2014 Syrah's.

We fermented this wine with 66% whole cluster in concrete (yeah concrete) and stainless steel. It was aged in a mix of older 225L and 500L puncheons for 18 months.

"From a cool site on the eastern edge of the Walla Walla Valley, right up next to the Blue Mountains (not far from Les Collines), the 2014 Syrah Forgotten Hills offers cool, sappy, floral and peppery aromatics to go with meaty dark fruits, salt and olive characteristics that show more on the palate. Medium-bodied, fresh, juicy and impeccably balanced (as are all the wines from this estate), drink this classy, cool climate Syrah on release and over the following decade." (93 pts Jeb Dunnuck)

TASTING NOTES: SMOKED MEAT, SALUMI, HERBES DE PROVENCE, RASPBERRY, CRAN-BERRY, STONE, IRON, BLOOD, RED AND YELLOW FLOWERS. EXTREMELY FRESH AND VIBRANT. RACY ACIDITY AND FIRM TANNINS. MEDIUM BODIED WITH EXTREME LENGTH AND COMPLEXITY.

WWW.GRAMERCYCELLARS.COM