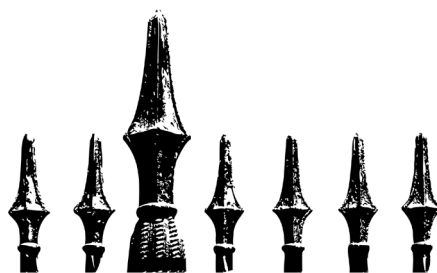


# GRAMERCY CELLARS



## 2018 "LAGNIAPPE" SYRAH COLUMBIA VALLEY



**BLEND:** 100% SYRAH

**VINEYARDS:** RED WILLOW, FORGOTTEN HILLS

**AGING:** 18 MONTHS IN 4% NEW FRENCH OAK PUNCHEONS

**ALCOHOL:** 13.5%

**WINERY RETAIL:** 65

**CASE PRODUCTION:** 593 CASES

**DRINKING WINDOW:** 2024 - 2042

**JEB DUNNUCK:** 94-96 POINTS

**WINE ENTHUSIAST:** 91 POINTS

We first made Lagniappe in 2005 to blend Syrah from the Yakima Valley with Syrah from Walla Walla, primarily Forgotten Hills. But a chance meeting with Mike Sauer of Red Willow Vineyard in 2010 changed the trajectory of the wine.

In 2010, after Mike and Greg sat on a Syrah seminar panel together, Mike offered us an acre of Syrah. We were immediately smitten, now contracting about 5 acres at Red Willow. Year in and out, no matter what the climate gives, the Sauer family farm the vineyard meticulously. We never worry about the quality of the fruit - it's always stunning.

We farm a few different blocks at Red Willow for Syrah. The wine's basis is always the Chapel Block. While we are not on the "true" Chapel block, we are on the same slope, around the corner with a slightly cooler exposure. This block is magic - bringing deep red fruit, smoke, earth, pepper, and most importantly, structure and intensity. The Marcoux block, across the property with a gentler slope, complements the steeper block by adding mid-palate and aromatic complexity. These are yin-yang blocks, each making the wine better.

Since we started receiving Syrah from Red Willow, it made an immediate impact on the Lagniappe cuvée. From 2010 - 2015, however, we still considered ourselves a "blending house." After the 2015 vintage, we realized we had a few vineyards that demanded a single-vineyard bottling. The 2016 Red Willow Lagniappe Syrah marked the first single-vineyard Red Willow bottling outside the MTA club. A little extra Estate fruit from Forgotten Hills brings a beautiful umami quality to the wine in 2018. Reminiscent of years past Lagniappe.

The 2018 Lagniappe was fermented in concrete, 98% whole cluster with native yeasts. It was aged in a combination of large cask and neutral French 500-liter puncheons for 18 months.

**TASTING NOTES:** THIS IS WHY WE LOVE TO MAKE SYRAH FROM HERE! PERFECTLY RIPE CRANBERRIES AND BLUEBERRIES. RIPE AND JUICY. CRACKED PEPPER, SALUMI, SMOKED MEAT, RED AND PURPLE FLOWERS. SORT OF AN ATYPICAL LAGNIAPPE - A BIT RICHER THAN USUAL. POWERFUL AND DECADENT. REMINISCENT OF THE PERFECT GABAGOOL. IF YOU KNOW, YOU KNOW.



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