

2018 Gramercy Cellars Syrah- Columbia Valley, Washington

A large and geographically diverse AVA capable of producing a wide variety of wine styles, the Columbia Valley AVA is home to 99% of Washington state's total vineyard area. Because of its size, it is necessarily divided into several distinctive sub-AVAs, including Walla Walla Valley Gramercy Cellars is Greg and Pam Harrington's dream to make fine wine. Prior to founding Gramercy Cellars, Greg was a sommelier and wine program director for top chefs such as Emeril Lagasse and Wolfgang Puck. He was the youngest American to pass the Master Sommelier Exam at 26, Greg has been passionate about making his own wine. They tasted wines from Walla Walla that displayed earthy characteristics and balance and traveled there later that spring, convinced that Walla Walla was in their future. In 2006, Greg and Pam moved to Washington to establish and build the legacy of great Washington wine at Gramercy Cellars. Gramercy. Vineyards, vintage and style have all come together as clearly evidenced by wines of amazing personality and quality. The Walla Walla Valley Syrah is whole cluster fermented, aged in neutral oak and is fatter and meatier than other Syrah's from the area. This wine is sleek and elegant in structure, and bursts with aromas of rose petal and huckleberry, opening to vibrant plum and cherry flavors laced with savory herb notes. 92 PTS WS

<u>Pairing</u>s: The best food pairing with Syrah is red meat, especially BBQ meat. Roasted lamb, hamburgers, steak, ribs, brisket, and other grilled meats will taste even better together with a glass of Syrah.

2019 Luca Old Vine Malbec- Uco Valley, Mendoza, Argentina

Uco Valley is one of the most exciting up-and-coming wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, which in turn create flavorful, fullbodied wines with generous acidity. This is the source of some of the best Malbec in Mendoza. Laura Catena is a fourth generation winemaker who grew up in a traditional Argentine-Italian winemaking family in Mendoza. Laura splits her time between Mendoza and San Francisco, California, where she is an emergency physician, university professor and occasional tango dancer. Laura had the vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. This is a great example of Mendoza Malbec. Incredible deep purple red color. Loads of spice and black and red cherry aromas with notes of chocolate. The berry flavors really pop on the palate as the wine has both a full mid palate and lively acidity that leads to an incredibly long finish. A bottom note of freshly brewed espresso keeps the mouth-watering too. #21 WS Top 100 of 2021, 95 PTS JS, 93 PTS WS, 92 PTS RP

<u>Pairings:</u> Pairs well with foods such as venison or wild game, steak, pork, quail, all types of lamb, and medium-strong cheeses.