



UNCORKED



BY THE SEA

Cellar Club February 2024



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

Pairings: 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.

2022 Cherrier Frères Sancerre 'Les Renardières' Loire, France

Marked by its charming hilltop village in the easternmost territory of the Loire, Sancerre is famous for its racy, vivacious, citrus-dominant Sauvignon Blanc. The region claims a continental climate, noted for short, hot summers and long, cold winters, it also has variations in topography—from rolling hills and steep slopes. François and Jean-Marie Cherrier of Cherrier Frères are the third generation to make wine at their family domaine, which bears their father Pierre's name. Cherrier Frères is their other label. Their Sancerre Blanc, called "Les Renardières," incorporates Sauvignon Blanc grown in three different soil types. This is a classic and precise wine with concentrated elegance. Light bodied and dry, with bright minerality and subdued notes of grapefruit and passionfruit, with high acid, round edges, and a long mineral finish. The Sancerre is consistently delicious, with citrus, chalky minerality and light floral notes.

Pairings: Its dry finish complements seafood and cheese beautifully. This Sancerre makes a particularly great companion to goat cheeses, green vegetables and salads.