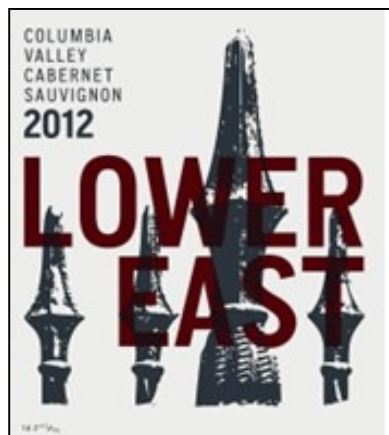
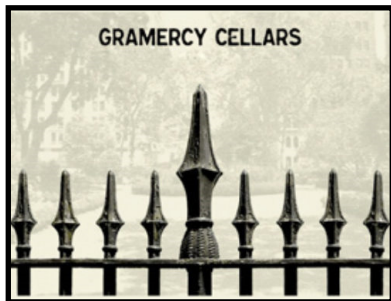


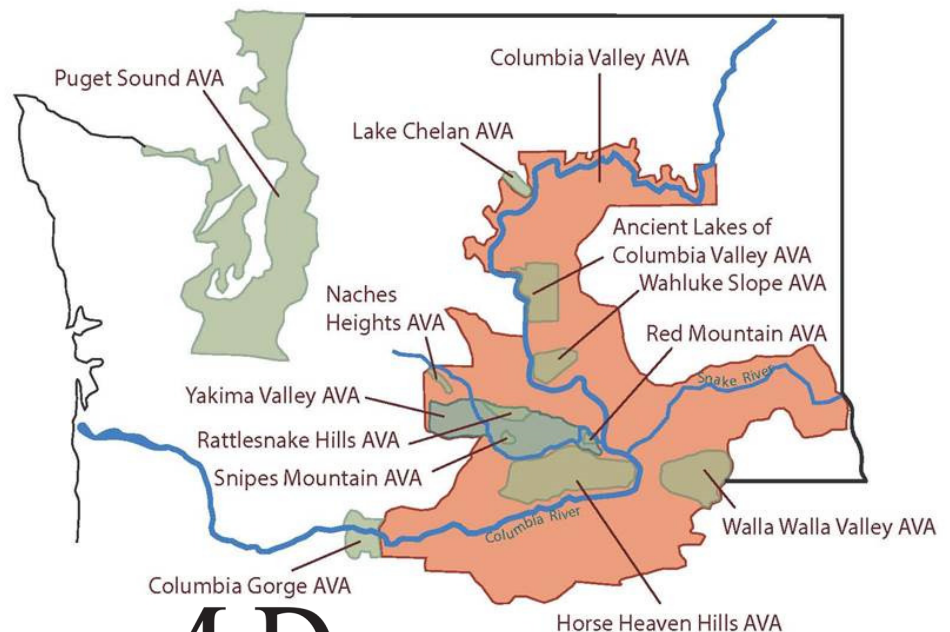
GRAMERCY CELLARS

WASHINGTON STATE



Just as it takes great ingredients to make an exceptional meal, a great wine begins with the best grapes. Gramercy Founder and Master Sommelier Greg Harrington spent his career overseeing some of the most prestigious wine programs in the country. His goal was always the same - to find balanced wines with limited new oak influence that taste of a specific place. This ambition continues at Gramercy Cellars.

We believe that great wines share common traits - great vineyards, minimalist winemaking, time and patience. Gramercy's philosophy is simple - to develop or partner with the best vineyards, harvest ripe - not over-ripe - grapes, intervene minimally in the winemaking process, and use as little new oak as possible. We believe that too many wines have excessive alcohol and new oak, are overly fruity and taste as if they could be from anywhere. We created Gramercy Cellars to make different wines that display balance, both fruit and earthiness, restraint and elegance. Our wines may require time to develop and open, but reward patience. This is our passion. At Gramercy Cellars, we seek to produce wines that complement food, provide great pleasure and stand out as uniquely in Washington.



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