



**2000 Syrah
Boushey
Grande Côte Vineyard
Yakima Valley**

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.68
Titrateable Acid:	0.56 gm/litre
Bottling:	Jan. 11, 2001 170 cases

WINEMAKER'S NOTES:

The 2000 vintage was one of the hottest in the history of wine grape production in Washington State. Conditions were similar to a typical summer in the upper Napa Valley between St. Helena and Calistoga. Grapes were very ripe at harvest, and throughout the state sugars were often in the 25 Brix (and higher) range.

Dick Boushey's vineyard is situated well above the valley floor in the central Yakima Valley north of Grandview. The steep south-facing hillside captures the sun's intensity and provides for excellent gradual ripening, long growing conditions and heightened complexity.

Following fermentation in 1¾-ton stainless steel tanks, the Syrah grapes were gently dejuiced through stainless steel strainers. This process, rather than hard-pressing, has given us exceptionally focused, high-quality wine low in phenolic solids. It was bottled with no filtration or fining. The warm 2000 vintage contributed ripe, complex flavors with ample intensity. The wine displays good balance, light tannins and complex, fruit-driven structure. Smoky, slightly toasty oak gives a rounded mouth-feel, bringing excellent length to the finish. It's enjoyable now and should develop in the bottle for five to seven years.

A pioneer of Rhône varietals in Washington State, Winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Viognier, Grenache, Mourvedre, Roussanne, Counoise and Chardonnay.

**Washington State's First Winery
Dedicated to Rhône Varietals**