



**2000 Syrah
Ciel du Cheval Vineyard
Red Mountain**

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.77
Titratable Acid:	0.56 gm/litre
Bottling:	Jan. 10, 2001 145 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. At Ciel du Cheval on Red Mountain, the cane-pruned vines handled a fairly good-sized crop at four tons per acre, with the seven-year-old roots now working into the alluvial gravel below the shallow sandy soil.

At harvest, the grapes were gently crushed, then fermented in 1¾-ton stainless tanks following several days of cold soak, on a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to French oak barrels. The wine was racked only once prior to bottling, after 15 months in barrel. It was bottled with no filtration or fining. The warm 2000 vintage contributed very 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**