



## 2000 Syrah, Cuvée Orleans Yakima Valley

Composition	93% Syrah 7% Vignier
Vineyards:	Boushey 'Grande Côte' Ciel du Cheval, Red Mtn.
Titrateable Acid:	0.56 gm/litre
Alcohol:	14.8%
Bottling:	January 10, 2002 209 cases

### TASTING NOTES:

Color:	Deep Purple
Aroma:	Spicy char, toasted nuts, sauvage with meaty nuance; black raspberry & blackberry liqueur; hint of rose petal, white flower and yellow plum
Flavor:	Dense, concentrated dark berries and black plum; exotic spice, chocolate and licorice; complex, supple and sweet
Texture:	Persistent finish, spicy/peppery with fine but firm tannins
Food Pairings:	Rack of Lamb, Crown Roast of Pork, Eggplant-Zucchini-Tomato-Feta Gratin, Smoked Meats and Poultry

### WINEMAKER'S NOTES:

This is our fourth vintage of Cuvée Orleans, a blend inspired by the wines of the Côte Rôtie. It is our most exclusive and limited bottling, a tribute to Doug McCrea's birthplace, New Orleans. The fruit was sourced from two premier vineyards – Dick Boushey's Grande Côte vineyard in central Yakima Valley, and Jim Holmes's Ciel du Cheval vineyard on Red Mountain.

The Washington state 2001 vintage was again atypically warm, continuing a trend that began in 1998. Grapes were very ripe at harvest, and throughout the state sugars were often in the 25 Brix range.

At harvest, the grapes were gently crushed, then fermented in two-ton tanks following several days of cold soak, on a variety of yeast strains isolated from the Rhône valley. Fortunately the Vignier ripened at the same time as the syrah, allowing us to co-ferment. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to French oak barrels (~25% new). 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. 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 and Red Mountain vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Vignier, Grenache, Mourvedre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery  
Dedicated to Rhône Varietals