



2000 Syrah Yakima Valley

Vintage:	2000
Composition:	100% Syrah
Vineyards:	38% Boushey 'Grande Côte' 50% Ciel du Cheval, Red Mtn. 12% Steve Elerding Vineyard
Alcohol:	14.8%
pH:	3.67
Titratable Acid:	.58 grams per litre
Bottling:	September 20, 2001 330 cases

TASTING NOTES:

Color:	Deep Black Ruby
Aroma:	Smoky, Meaty Aromas, Bramble-Berry, Roasted Coffee Bean, Cocoa
Flavor:	Blackberry, Valrhona Chocolate, Licorice, Coffee, Roasted Nuts, Brown Spices
Texture:	Big, Lush and Palate-Filling with a Juicy, Long and Velvety Finish
Food Pairings:	Lamb, beef, game dishes, smoked and grilled meats, Asian-fusion and Mediterranean cuisines, sautéed foie gras

WINEMAKER'S NOTES

The 2000 vintage was one of the hottest in the history of wine grape production in Washington state, surpassing all prior vintages of the 90's. These conditions are 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. These wines, in general, will offer more immediate appeal for near-term drinking, and those with structure (more from tannin than from acid) will age gracefully. Undoubtedly, some of Washington's "biggest and ripest" reds will be available to the consumer who loves the style. Overall, the quality of the vintage was very good, and, in some cases, possibly excellent.

Following fermentation in 2-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. The very 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 very enjoyable now and should develop in the bottle for five to seven years.

McCrea Cellars is Washington State's first producer dedicated to both red and white Rhône varietals. 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: 2300 cases of Syrah, Viognier and Chardonnay.