



2001 Syrah, Amerique Yakima Valley

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.68
Titrateable Acid:	0.52 gm/litre
Vineyards:	
	38% Boushey 'Grande Côte'
	50% Ciel du Cheval, Red Mountain
	12% Elephant Mountain
Bottling:	Aug. 8, 2002
	187 cases

WINEMAKER'S NOTES:

The Washington state 2001 vintage was again atypically warm, continuing a string of outstanding years that began in 1998. Grapes were very ripe at harvest, and throughout the state sugars were often in the 25 Brix (and higher) range. In general, the 2001 McCrea wines display fruit intensity similar to the previous vintage, with slightly higher acids and thus better structure. Harvest dates ranged from early September through late October.

At harvest, the grapes were gently crushed into 1¾ ton stainless, open-top tanks. Following several days of cold soak they were inoculated with a variety of yeast strains isolated from the Rhône valley. When fermentation was complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to one-, two- and three-year-old American oak barrels. The inclusion of older oak mitigates the intense, direct character often associated with American oak, resulting in a more balanced, integrated wine. Similar to an Australian shiraz, the flavors are clean and berry-driven. The oak acts as a framework providing excellent length and structure, surrounding the intense, mouth-coating fruit. This wine should age gracefully for five to ten 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: 4000 cases of Syrah, Viognier, Grenache, Mourvedre, Roussanne, Counoise, and Chardonnay.

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