



2001 Syrah
Boushey
Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.61
Titratable Acid:	0.48 gm/litre
Bottling:	Aug. 6, 2002 169 cases

WINEMAKER'S NOTES:

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. In general, the 2001 McCrea wines display fruit intensity similar to the previous vintage, with slightly higher acids and thus better structure.

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. Grapes were picked from Oct. 5th to 16th, at 3.78 tons per acre.

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 (~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, Viognier, Grenache, Mourvedre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery
Dedicated to Rhône Varietals

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