



2001 Syrah  
Ciel du Cheval Vineyard  
Red Mountain

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.76
Titrateable Acid:	0.55 gm/litre
Bottling:	Aug. 6, 2002 172 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.

At Ciel du Cheval on Red Mountain, the cane-pruned vines handled a modest crop at 2.5 tons per acre, with the eight-year-old roots now working into the alluvial gravel below the shallow sandy soil. Grapes were harvested on September 12.

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. 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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