



2001 Syrah,
Cuvée Orleans
Yakima Valley

Composition:	93% Syrah 7% Viognier
Alcohol:	14.8%
pH:	3.68
Titrateable Acid:	0.5 gm/litre
Bottling:	Jan. 8, 2003 177 cases

WINEMAKER'S NOTES:

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

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.

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, Mourvèdre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery
Dedicated to Rhône Varietals

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