



2001 Chardonnay, Elerding Vineyard Yakima Valley

Vintage:	2001
Composition:	100% Chardonnay
Vineyards:	Steve Elerding, Prosser
Alcohol:	14.1%
pH:	3.7
Titrateable Acid:	.54 grams per litre
Bottling:	July 16, 2002 142 cases

TASTING NOTES:

Color:	Bright Straw Gold
Aroma:	Smoky, Apple-Butter, Roasted Nuts, Spiced Pear
Flavor:	Pineapple, Coconut-Butter, Spiced Apple Pie
Texture:	Creamy, Chalky Mouthfeel with a Balanced, Firm Finish and a Lingering Toasted Nut Quality
Food Pairings:	Rich Seafood, including scallops, shrimp and salmon

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 (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.

The 2001 Chardonnay was entirely barrel-fermented in Francois Freres cooperage from the forests of Alliers, Bertrange and Tronçais (~25% new). It was not inoculated with prepared yeast, but fermented entirely on indigenous population ("wild" or "natural" yeast). Typical of our style, the wine was left on the gross fermentation lies until it was racked to tank just before bottling; the lies were stirred twice a month. The wine was bottled without filtration.

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