



2001 Syrah Yakima Valley

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.65
Titratable Acid:	0.52 gm/litre
Vineyards:	
	38% Boushey 'Grande Côte'
	50% Ciel du Cheval, Red Mountain
	12% Elephant Mountain
Bottling:	Aug. 8, 2002
	245 cases

WINEMAKER'S NOTES:

The Washington state 2001 vintage was 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, open-top, stainless 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 French oak barrels. 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. The wine displays good balance, light tannins and complex, fruit-driven structure. Smoky, slightly toasty oak gives a rounded mouth-feel, bringing excellent length to the finish. 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: 4000 cases of Syrah, Viognier, Grenache, Mourvedre, Roussanne, Cunoise and Chardonnay.

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