



2001 Viognier
Yakima Valley

Composition: 100% Viognier
Vineyards:
70% Ciel du Cheval, Red Mountain
30% Steve Elerding, Prosser
Alcohol: 14.5%
pH: 3.6
Titratable Acid: .7 grams per litre
Bottling: June 3, 2002
341 cases

TASTING NOTES:

Color: Deep Gold
Aroma: Exotic, Floral Honeysuckle, Tangerine & Casaba Melon
Flavor: Orange Melons, Lychee, Pear and Asian Spices
Texture: Silky and Viscous, with a Long, Spicy Finish
Food Pairings: Rich Shellfish including Scallops, Crab and Lobster;
Smoked Scallops, Duck or Turkey; Spicy Dishes from
Southeast Asia or India, particularly Chutney

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.

This is our fifth vintage of Viognier, all of which have been blends of fruit from these two premier vineyards. The grapes from Ciel du Cheval were fermented in stainless steel, to preserve the essence of the fruit. Grapes from Steve Elerding's vineyard were fermented in neutral oak, sur lies, to impart creaminess and texture.

Two yeast strains were selected to enhance the specific characteristics of each vineyard – Ciel du Cheval having more prominent lychee, lemon and pear, with Elerding typically showing more pineapple and grapefruit. The wine was rough pad filtered for clarity.

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**