



2002 Syrah, Amerique Yakima Valley

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.59
Titrateable Acid:	0.58 gm/litre
Vineyards:	47% Boushey 'Grande Côte' 53% Ciel du Cheval, Red Mtn.
Bottling:	Aug. 26, 2003 183 cases

WINEMAKER'S NOTES

2002 was another very warm vintage in Washington State, much like '98, '00 and '01. In spite of a few strong heat spikes in June, grapes were harvested relatively late throughout the season. Although sugar levels indicated ripeness, we waited for the fruit flavors to develop fully. As a result, many wines from this vintage will be lush and fruit-forward with slightly higher alcohols, balanced by greater fruit intensity, tannins and excellent acidity.

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 one-, two- and three-year-old American oak barrels. The inclusion of older oak mitigates the intense, direct character often associated with American oak, resulting in a more balanced, integrated wine. Similar to an Australian Shiraz, the flavors are clean and berry-driven. The oak acts as a framework providing excellent length and structure, surrounding the intense, mouth-coating fruit. This wine should age gracefully for five to ten 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, Counoise, Roussanne and Chardonnay.

Washington State's First Winery
Dedicated to Rhône Varietals

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