



2002 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

| | |
|-------------------|----------------------------|
| Composition: | 100% Syrah |
| Alcohol: | 14.8% |
| pH: | 3.72 |
| Titrateable Acid: | 0.51 gm/litre |
| Bottling: | Jan. 24, 2004 198 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. Many wines from this vintage will be lush and fruit-forward with slightly higher alcohols, balanced by greater fruit intensity, tannins and excellent acidity.

Dick Boushey's vineyard is situated well above the valley floor in the central Yakima Valley north of Grandview. The steep south-facing hillside captures the sun's intensity and provides for excellent gradual ripening, long growing conditions and heightened complexity.

At harvest, the grapes were gently crushed, then fermented in 1¾-ton stainless tanks following several days of cold soak, using 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. 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. 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, Red Mountain and Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne and Counoise.

Washington State's First Winery
Dedicated to Rhône Varietals

www.McCreaCellars.com * 1.800.378.6212