



2002 Syrah
Ciel du Cheval Vineyard
Red Mountain

Composition:	100% Syrah
Alcohol:	14.8%
pH:	3.76
Titratable Acid:	5.5 gm/l
Bottling:	Jan. 22, 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.

At Ciel du Cheval on Red Mountain, the cane-pruned vines handled a modest crop at 2.5 tons per acre, with the nine-year-old roots now working into the alluvial gravel below the shallow sandy soil.

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

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