



## 2002 Counoise Red Mountain

Composition:	89% Counoise 11 % Syrah
Alcohol:	14.8%
pH:	3.2
Titratable Acid:	0.74 g/100 ml
Vineyard:	Ciel du Cheval, Red Mountain
Bottling:	August 25, 2003 110 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.

This is our first vintage of Counoise, and we believe the first bottling of this varietal in Washington State. The cuttings are Beaucastel material sourced from Tablas Creek Vineyard, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our primary use of these grapes is in our southern-Rhône blend ("Sirocco"), but we were so enchanted by the Counoise that we bottled some varietally, with a bit of Syrah to soften the acids and fill out the mid-palate.

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, Vignier, Grenache, Mourvedre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery  
Dedicated to Rhône Varietals

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