



2002 Syrah, Cuvée Orleans Yakima Valley

Composition:	93% Syrah 7% Viognier
Vineyards:	Ciel du Cheval Boushey Grand Côte
Alcohol:	14.8%
pH:	3.68
Titrateable Acid:	5.2 g/litre
Bottling:	Feb. 4, 2004 288 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. 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 sixth vintage of Cuvée Orleans, a blend inspired by the wines of the Côte Rôtie. It is our most exclusive and limited bottling, a tribute to Doug McCrea's birthplace, New Orleans. At harvest, the grapes were gently crushed, then fermented in ¾-ton macrobins following several days of cold soak, on a variety of yeast strains isolated from the Rhône valley. The Viognier was co-fermented with the Syrah from Ciel du Cheval. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to French oak barrels. This process results in exceptionally focused, high-quality wine low in phenolic solids. It was bottled with no filtration or fining.

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.

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Dedicated to Rhône Varietals

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