



2002 Late Harvest
Viognier
Washington State

Composition:	100% Viognier
Vineyard:	Steve Elerding's Alderdale Vyd.
Harvest Brix:	32°
Alcohol:	12%
Residual Sugar:	10.6%
Titrateable Acid:	8.3g/litre
pH:	3.40
Bottling:	September, 2003 200 cases 375ml x 12

WINEMAKER'S NOTES

McCrea Cellars released Washington State's first varietal Viognier from the 1997 vintage. We now introduce our first "sticky" wine made from this exotic white Rhône grape.

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.

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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