



2002 Sirocco
Washington State

Composition:	52% Grenache 24% Syrah, 19% Mourvedre, 5% Counoise
Vineyards:	Boushey, Yakima Vly.; Ciel du Cheval, Red Mountain; Destiny Ridge, Columbia Vly.; Elerding Vineyard, Yakima Vly.
Alcohol:	14.8%
pH:	3.54
Titratable Acid:	0.64gm/litre
Bottling:	Sept. 8 - 9, 2003; 550 cases

WINEMAKER'S NOTES

We are pleased to reintroduce our Southern Rhône blend, named for the hot wind that blows from Africa across the Mediterranean. The grapes were sourced from four excellent Washington State vineyards. At harvest, the fruit was destemmed and gently crushed, then fermented in 1¾-ton stainless tanks on a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then transferred to French oak barrels (~25% new). This process yields exceptionally focused, high-quality wine low in phenolic solids.

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 fully develop. 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, Mourvedre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery
Dedicated to Rhône Varietals

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