



**2002 Syrah**  
Washington State

Composition:	100% Syrah
Vineyards:	59% Destiny Ridge, Columbia Vly. 18% Boushey, Yakima Vly. 14% Klipsun, Red Mtn. 2% Ciel du Cheval, Red Mtn.
Alcohol:	14.8%
pH:	3.78
Titrateable Acid:	0.60 gm/litre
Bottling:	Aug. 19-20, 2003 550 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 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.

The 2002 Syrah is, for the first time, a blend of fruit from four excellent Washington State Vineyards. Approximately half was fermented in tank, half in French oak barrels; the wine was bottled unfinned and unfiltered.

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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