



## 2002 Viognier Red Mountain

Composition:	88% Viognier 12% Roussanne
Alcohol:	14.3%
pH:	3.3
Titratable Acid:	0.65 gm/litre
Vineyard:	Ciel du Cheval, Red Mountain
Bottling:	June 5-6, 2003 289 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 sixth vintage of Viognier, the first from 100% Red Mountain fruit, and the first to include Roussanne in the blend. The Roussanne was harvested Sept. 14, the Viognier on Sept. 28-29. Most of the Viognier was fermented in stainless steel, to preserve the essence of the fruit. All of the Roussanne and a small portion of the Viognier were fermented in neutral oak, sur lies, to impart creaminess and texture.

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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