



2003 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Harvest:	October 1-9, 2003
Alcohol:	14.8%
pH:	3.74
Titrateable Acid:	5.8 gm/litre
Residual sugar:	0.48%
Bottling:	February 19, 2005 172 cases

WINEMAKER'S NOTES:

2003 was another very warm vintage in Washington State, much like '98, '00, '01 and '02. July and August were hot, and we anticipated an unusually early harvest. Fortunately the weather cooled off in mid-September, allowing for more extended hang time. The wines from this vintage will be lush and fruit-forward with slightly higher alcohols, balanced by greater fruit intensity, tannins and excellent acidity.

Dick Boushey's vineyard sits well above the valley floor in the central Yakima Valley north of Grandview. The steep, south-facing hillside captures the sun's intensity and provides for excellent, gradual ripening; long growing conditions; and heightened complexity.

At harvest, the grapes were gently crushed, then fermented in 1¾-ton stainless tanks and ¾-ton Macrobins following several days of cold soak, using a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to French oak barrels. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. It was bottled after sixteen months ageing. It's enjoyable now and should develop in the bottle for five to seven years.

A pioneer of Rhône varieties 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

www.McCreaCellars.com * 1.800.378.6212