



2003 Syrah,
Cuvée Orleans
Yakima Valley

Composition:	85% Syrah 12% Mourvèdre 3% Viognier
Alcohol:	14.8%
pH:	3.77
Titrateable Acid:	5.5 gm/litre
Bottling:	Apr 13, 2005 405 cases

WINEMAKER'S NOTES

This is our seventh vintage of Cuvée Orleans. It is our most exclusive and limited bottling, a tribute to Doug McCrea's birthplace, New Orleans. The fruit was sourced from two premier vineyards – Dick Boushey's Grande Côte vineyard in central Yakima Valley, and Jim Holmes's Ciel du Cheval vineyard on Red Mountain.

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.

At harvest, the grapes were gently crushed, then fermented in ¾-ton macrobins following several days of cold soak, on 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 results in exceptionally focused, high-quality wine low in phenolic solids.

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.

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