



## 2003 Grenache Washington State

Composition:	86% Grenache 14 % Syrah
Alcohol:	14.8%
pH:	3.75
Titrateable Acid:	0.48 g/100 ml
Vineyards:	Elerding Vyd, Prosser Destiny Ridge, Horse Heaven Hills
Bottling:	August 12, 2004 162 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.

We produced several vintages of Grenache in the early nineties, and a blend with Syrah called "Tierra del Sol." The vines used for those early bottlings were unfortunately lost in the big freeze of 1996. We have now replanted, allowing us to return Grenache to our lineup. This is our third vintage from the new vineyards. Our primary use of these grapes is in our southern-Rhône blend ("Sirocco"). But we enjoy the strawberry-and-spice of Grenache so much that we bottled some varietally, with a bit of Syrah to lend structure, soften the acids, and fill out the mid-palate.

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.

Washington State's First Winery  
Dedicated to Rhône Varietals

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