



2003 Late Harvest Roussanne
Washington State

Composition:	100% Roussanne
Vineyards:	Destiny Ridge Ciel du Cheval
Harvest Date:	Oct. 22, 2003
Alcohol:	12%
Residual Sugar:	10%
Titrateable Acid:	8.3 g/litre
pH:	3.40
Bottling:	July 29, 2004 288 cases 375x12

WINEMAKER'S NOTES

Roussanne, one of the six white Rhône grapes, is a relative newcomer to Washington State. Orange and peach blossom aromas and flavors are characteristic of the variety. This is our second vintage of Late Harvest Roussanne. It brings a basket full of pears, a hint of coconut, and a dash of anise to cheeses or any light, creamy dessert.

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.

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, and Counoise.

Washington State's First Winery
Dedicated to Rhône Varietals

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