



2003 Mourvèdre Red Mountain

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| Composition: | 88% Mourvèdre 12% Syrah |
| Vineyard: | Ciel du Cheval |
| Alcohol: | 14.8% |
| pH: | 3.62 |
| Titrateable Acid: | 0.60 g/100 ml |
| Bottling: | August 24, 2004 190 cases |

WINEMAKER'S NOTES

2003 was another very warm vintage in Washington state, much like '98, '00, '01 and '02. July and August were very warm, 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.

This is our second vintage of Mourvèdre, and we believe the only bottling of this varietal in Washington State. The cuttings are Beaucastel material sourced from Tablas Creek Vineyard, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our primary use of these grapes is in our southern-Rhône blend ("Sirocco"), but we couldn't resist bottling a small quantity as a single varietal.

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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