



2003 Roussanne  
Red Mountain

Composition:	100% Roussanne
Vineyard:	Ciel du Cheval
Harvest Date:	Sept. 6, 2003
Alcohol:	14.6%
pH:	3.42
Titratable Acid:	.62g/100ml
Bottling:	May 10, 2004 230 cases

**WINEMAKER'S NOTES**

Roussanne, one of the six white Rhône grapes of Châteauneuf du Pape, is a relative newcomer to Washington State. Orange and peach blossom aromas and flavors are characteristic of the variety. After gentle whole-cluster press, the juice was fermented in one-and two-year old French barrels. The wine was bottled unfinned and unfiltered.

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, Mourvèdre, Roussanne and Counoise.

Washington State's First Winery  
Dedicated to Rhône Varietals

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