



**2003 Sirocco
Washington State**

Composition:	55% Grenache 27% Syrah 14% Mourvèdre 4% Counoise
Vineyards:	Boushey, Yakima Valley Ciel du Cheval, Red Mountain Destiny Ridge, Columbia Valley Elerding Vineyard, Yakima Valley
Alcohol:	14.8%
pH:	3.54
Titrateable Acid:	6.4gm/litre
Bottling	Sept. 23-24, 2004 475 cases

WINEMAKER'S NOTES

This is the second vintage of our Southern Rhône blend, named for the hot wind that blows from Africa across the Mediterranean. The grapes were sourced from four excellent Washington State vineyards. At harvest, the fruit was destemmed and gently crushed, then fermented in 1¾-ton tanks using a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then transferred to French oak barrels. This process yields exceptionally focused, high-quality wine low in phenolic solids.

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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