



2003 Syrah
Washington State

Composition:	82% Syrah 18% Mourvèdre
Vineyards:	Destiny Ridge (Syrah), Columbia Valley Ciel du Cheval (Mourvèdre), Red Mountain
Alcohol:	14.8%
pH:	3.77
Titrateable Acid:	5.7 gm/litre
Bottling	Jan. 19-20, 2005 525 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.

The 2003 Syrah is a blend of fruit from two excellent Washington State Vineyards, and includes a fraction of Mourvèdre. The smoky, meaty nature of Mourvèdre adds a nice structure to this great expression of Syrah fruit. It was aged twelve months in French oak barrels, approximately 20% new.

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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