



2003 Vin Rosé Washington State

Composition:	67% Viognier 25% Grenache 8% Counoise
Alcohol:	14.6%
pH:	3.45
Titratable Acid:	5.6 gm/litre
Vineyards:	Ciel du Cheval Destiny Ridge
Bottling:	April 22, 2004 124 cases

WINEMAKER'S NOTES

This is our third vintage of "pink wine," a blend of Viognier, Grenache and Counoise. This rosé is fully dry, although the deep fruit flavors may leave an impression of sweetness on the palate. After gentle whole-cluster press, the Viognier was fermented in stainless steel. The Grenache and Counoise came partially from "saignée" (literally, "bleeding" off pink juice from freshly-crushed red grapes).

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 ripening. 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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