



2003 Viognier Red Mountain

Composition:	87% Viognier 13% Roussanne
Vineyard:	Ciel du Cheval
Harvest Date:	Sept. 6, 2003
Alcohol:	14.3%
pH:	3.35
Titrateable Acid:	5.7 gm/litre
Bottling:	April 22, 2004 145 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 seventh vintage of Viognier. Both Viognier and Roussanne grapes were harvested Sept. 6. After gentle whole-cluster press, the Viognier was fermented in stainless steel, the Roussanne in one- and two-year old French barrels. The wine was bottled unfiltered and unfiltered.

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 Cunoise.

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Dedicated to Rhône Varietals

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