



2004 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Harvest:	October 14-15, 2004
Alcohol:	14.8%
pH:	3.94
Titrateable Acid:	5.2 gm/litre
Bottling:	February 16, 2006 212 cases

WINEMAKER'S NOTES:

2004 was a year of many challenges. A devastating freeze in January permanently damaged many Washington vineyards, particularly in the Walla Walla valley. Fortunately, Rhône varietals are far more winter hardy than anyone imagined. Most of our fruit was not affected. The summer was one of the hottest on record, suggesting a very early harvest. But late August cooled and even brought some rain, which slowed sugar development while promoting good acidity and proper physiological maturity. We had a relatively normal harvest from mid-September through late October. The '04 wines are very promising; the fruit characteristics are similar to 2002 and 2003. We anticipate good complexity and intensity, with even better acid and pH ratios than prior vintages.

Dick Boushey's vineyard sits well above the valley floor in the central Yakima Valley north of Grandview. The steep, south-facing hillside captures the sun's intensity and provides for excellent, gradual ripening; long growing conditions; and heightened complexity.

The grapes were de-stemmed, gently crushed, then fermented in 1¾-ton stainless tanks and ¾-ton Macrobins after several days of cold soak, with Rhône valley-isolate yeasts. The wine was dejuiced through large stainless steel strainers and gently transferred to French oak barrels, approximately 25% new. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. It was bottled after sixteen months in barrel.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 4000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne and Counoise.

94 points - **Wine Enthusiast "Editor's Choice"** "As usual the Boushey Grande Côte Vineyard Syrah is the one that rings every bell for me. This 2004 version is pure syrah from a vineyard that is rapidly becoming **the best syrah vineyard in the state, if not the country.** Jam-packed with flavors and scents of smoked meat, cured ham, black truffle, charcoal, pencil lead, toasted nuts. It's a powerhouse that fascinates and resonates, sailing into a lingering finish that keeps all the various components in play. It's a perfect mix of fruit and barrel, not to be missed. "

Washington State's Premier Rhône Varietal Winery

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