

## 2004 Syrah Ciel du Cheval Vineyard Red Mountain

Composition: 100% Syrah

Harvest: Sept. 12 - 28, 2004

Alcohol: 14.8% pH: 3.75

Titratable Acid: 6.4 gm/litre

Bottling: March 30, 2005

340 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.

At Ciel du Cheval on Red Mountain, the fan trellised, cane-pruned vines with the ten-year-old roots are now working into the alluvial gravel below the shallow sandy soil. Two of our three different clones were used. They yielded 3.5 & 4.5 tons per acre, which for this trellising is a modest crop level.

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.