



2004 Counoise
Ciel du Cheval Vineyard
Red Mountain

Composition:	87% Counoise 13 % Syrah
Vineyard:	Ciel du Cheval
Alcohol:	14.8%
pH:	3.64
Titrateable Acid:	5.1 grams/litre
Bottling:	August 26, 2005 181 cases

WINEMAKER'S NOTES

2004 was a year of many challenges. It began with a devastating freeze in January that permanently damaged many Washington vineyards, particularly in the Walla Walla valley. Fortunately, Rhône varietals are far more winter hardy than anyone would have 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.

This is our third vintage of Counoise, and one of only a few bottlings of this varietal in the world. The cuttings are Beaucastel material sourced from Tablas Creek Nursery, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our primary use of these grapes is in our southern-Rhône blend ("Sirocco"), but we were so enchanted by the Counoise that we bottled some varietally, with a bit of Syrah to soften the acids and fill out the mid-palate.

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: 4000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne and Counoise.

Washington State's First Winery
Dedicated to Rhône Varietals

www.McCreaCellars.com * 1.800.378.6212