



2004 Syrah,  
Cuvée Orleans  
Yakima Valley

Composition:	97% Syrah 3% Viognier
Alcohol:	14.8%
pH:	3.81
Titrateable Acid:	5.9 gm/litre
Bottling:	February 17, 2006 372 cases

This is our eighth vintage of Cuvée Orleans. It is our most exclusive and limited bottling, a tribute to Doug McCrea's birthplace, New Orleans. The fruit was sourced from two premier vineyards - Dick Boushey's Grande Côte vineyard in central Yakima Valley, and Jim Holmes's Ciel du Cheval vineyard on Red Mountain.

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 varieties 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.

At harvest, the grapes were gently crushed, then fermented in ¾-ton macrobins following several days of cold soak, on a variety of yeast strains isolated from the Rhône valley. The Viognier was co-fermented with some of the Syrah from Ciel du Cheval. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to French oak barrels for fifteen months' ageing. This process results in exceptionally focused, high-quality wine low in phenolic solids.

A pioneer of Rhône varieties 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, Counoise, Picpoul, Cinsault, Grenache Blanc and Marsanne.

**92 points** - Wine & Spirits Magazine, February, 2008 (pre-publication)

**Top 100 Wines of 2007** - San Francisco Chronicle, November 28, 2007

"We had a hard time selecting just 12 Rhône-style wines, but Doug McCrea's 2004 Cuvée Orleans Syrah simply left us speechless. Doug McCrea may be Washington's most fervent advocate for Rhône grapes, and here he's blended a touch of white Viognier into a wine whose aromas pounce out of the glass - dark berry, umeboshi plum, dusty earth, game and bacon dusted with black pepper. Gobs of sweet juicy fruit and silky tannins are seamlessly stitched together into a deep, soulful wine. McCrea's single-vineyard offerings showed well, but this tribute to the wines of Côte Rôtie (where Viognier is usually added to Syrah) and to McCrea's birthplace of New Orleans was the one to beat."

**Washington State's First Winery Dedicated to Rhône Varietals**

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