



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 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.

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 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, Counoise, Picpoul, Cinsault, Grenache Blanc and Marsanne.

94 points – Wine Enthusiast "Editor's Choice" March, 2008

"This 2004 is a really nice rendition of this wine, silky and seductive, almost soft upon entry but rich and intense with beautifully mixed flavors of baked fruits, cinnamon, smoke, coffee grounds, black tea, vanilla custard and a lick of butterscotch. In short, this is an extremely entertaining wine that showers the palate with a three ring circus of sensuous flavors."

92 points – Wine & Spirits Magazine February, 2008

"McCrea's flagship syrah leads with exotic scents of Mexican chocolate and blackberries; with air still more aromas emerge, like nutmeg, cured meat, black pepper and fig bread. It's deep and angular on the palate, the black fig accented by a savory earthiness, and a texture that's full but not heavy."

Best Rhône Blend (>\$20) – "Annual Washington Wine Awards" Seattle Magazine April 2008

Top 100 Wines of 2007 – San Francisco Chronicle November 28, 2007

Top 100 Washington Wines of 2007 – Seattle Times (Paul Gregutt)

Washington State's Premier Rhône Varietal Winery

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