

2004 Mourvèdre Ciel du Cheval Vineyard Red Mountain

Composition: 89% Mourvèdre

11% Syrah

Vineyard: Ciel du Cheval

Alcohol: 14.8%

pH: 3.68

Titratable Acid: 5.9 grams/litre

Bottling: August 24, 2005

202 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 Mourvèdre, and we believe the only bottling of this varietal in Washington State. The cuttings are Beaucastel material sourced from Tablas Creek Vineyard, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our purpose in planting these grapes is for our southern-Rhône blend ("Sirocco"), but we couldn't resist bottling a small quantity as a single varietal.

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