



2004 Roussanne Red Mountain

Composition:	96% Roussanne 4% Viognier
Vineyard:	Ciel du Cheval
Harvest date:	September 24, 2004
Alcohol:	14.1%
pH:	3.6
Titrateable Acid:	4.3 gm/litre
Bottling:	March 5, 2005 395 cases

WINEMAKER'S NOTES

Roussanne, one of the six white Rhône grapes of Châteauneuf du Pape, is a relative newcomer to Washington State. Orange and peach blossom aromas and flavors are characteristic of the variety. After gentle whole-cluster press, the juice was fermented in stainless tank. A small portion of Viognier was added to lift and brighten the blend.

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.

A pioneer of Rhône varieties in Washington State, winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Horse Heaven Hills vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, and Cunoise.

Washington State's First Winery
Dedicated to Rhône Varietals

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