



2004 Syrah Washington State

Composition:	100% Syrah
Vineyards:	Destiny Ridge, Columbia Valley Ciel du Cheval, Red Mountain
Alcohol:	14.8%
pH:	3.73
Titrateable Acid:	6.1 gm/litre
Bottling	Aug 3-5, 2005 525 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.

The 2003 Syrah is a blend of fruit from two excellent Washington State Vineyards, and includes a fraction of Mourvèdre. The smoky, meaty nature of Mourvèdre adds a nice structure to this great expression of Syrah fruit. It was aged twelve months in French oak barrels, approximately 20% new.

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

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