



2004 Rosé of Mourvèdre Red Mountain

Composition:	100% Mourvèdre
Vineyard:	Ciel du Cheval
Harvest date:	October 1, 2004
Alcohol:	14.1%
pH:	3.6
Titrateable Acid:	6.1 gm/litre
Bottling:	February 1, 2005 135 cases

WINEMAKER'S NOTES

We are very pleased to offer this true Bandol-style rosé, made from dedicated Mourvèdre fruit. After gently pressing whole clusters, we fermented the juice very slowly in a temperature-controlled stainless steel tank, using yeasts isolated from the Rhône. This "pink wine" is dry, crisp, and refreshing.

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.

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: 3400 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, and Counoise.

Washington State's First Winery
Dedicated to Rhône Varietals

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