



## 2004 Viognier

Composition:	82% Viognier 18% Roussanne
Vineyard:	Ciel du Cheval
Harvest dates:	September 11 & 24, 2004
Alcohol:	14.5%
pH:	3.4
Titrateable Acid:	5.4 gm/litre
Bottling:	March 4, 2005 520 cases

### WINEMAKER'S NOTES

This is our eighth vintage of Viognier, during which time we've established an impressive track record for the suitability of this varietal to Washington State. The Viognier and Roussanne were both picked at approximately 23° Brix. After gentle whole-cluster press, the Viognier was fermented in stainless steel, the Roussanne in two- & three-year old French barrels.

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 Cunoise.

Washington State's First Winery  
Dedicated to Rhône Varietals

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