



2005 Syrah, Amerique Yakima Valley

Composition:	77% Syrah 23% Mourvèdre
Vineyards:	Ciel du Cheval, Red Mountain (Syrah, Mourvèdre) Chandler Reach Boushey Vineyard Yakima Valley
Alcohol:	14.8%
pH:	3.89
Titrateable Acid:	5.4 g/litre
Bottling:	August 17, 2006 - 324 cases

WINEMAKER'S NOTES

The 2005 vintage was a perfect combination of a frost-free spring, an even, warm summer, and a protracted 'Indian summer' -- virtually ideal conditions for excellent wine grapes. The extra hang time produced mature, concentrated flavors and the season's ideal weather resulted in small berry size. 2005 will stand as one of the most outstanding vintages in the industry's history.

At harvest, the grapes were gently crushed, then fermented in small lots following several days of cold soak, using a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to one-, two- and three-year-old American oak barrels. The inclusion of older oak mitigates the intense, direct character often associated with American oak, resulting in a more balanced, integrated wine. Similar to an Australian Shiraz, the flavors are clean and berry-driven. The oak acts as a framework providing excellent length and structure, surrounding the intense, mouth-coating fruit. This wine should age gracefully for five to ten years.

A pioneer of Rhône varieties in Washington State, winemaker Doug McCrea transforms grapes from the finest Yakima Valley and Red Mountain vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 4000 cases of Syrah, Viognier, Grenache, Mourvèdre, Cunoise and Roussanne.

92 pts. Wine & Spirits Magazine "Initial aromas of sandalwood and root-soil keep the wine at a distance but after a day the aromas blossom to exotic proportions, adding cardamom and menthol accents to plush plum fruit. Its flavors are cool and graceful, the spices offering complexity for a tagine of lamb."