



2005 Syrah  
Boushey Grande Côte Vineyard  
Yakima Valley

Composition:	100% Syrah
Harvest:	October 18, 2005
Alcohol:	14.8%
pH:	3.94
Titratable Acid:	5.2 gm/litre
Bottling:	February 27-28, 2007 373 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.

Dick Boushey's Grande Côte vineyard (as opposed to other Boushey syrah blocks) sits well above the valley floor in the central Yakima Valley north of Grandview. The steep, south-facing hillside of calcified vesicular basalt captures the sun's intensity and provides for excellent, gradual ripening; long growing conditions; and heightened complexity. It has been described as, "the best syrah vineyard in the state, if not the country" (Paul Gregutt, [Wine Enthusiast](#)). Since we began bottling two single vineyard Syrahs in 1997 -- a wonderful contrast we liken to "black and blue" -- the Grande Côte consistently produces a wine that is classically Northern Rhône in character. It has aromas of earthiness, leather, cedar, and mushrooms with high-tones of violets, cassis and blueberry (the "blue"); followed by dense flavors of cherry, plum, licorice, smoked meats, pencil lead, toasted nuts and truffle. It finishes with great acidity, ensuring its excellent cellaring potential. We expect this wine to drink well for ten to twenty years.

Cropped at just under 3.0 tons per acre, the grapes were de-stemmed, gently crushed, then fermented in small, open-top fermenters after several days of cold soak, with Rhône valley-isolate yeasts. Caps were manually punched down two or three times per day during active fermentation. When dry, the wine was dejuiced through large stainless steel strainers and gently transferred to French oak barrels, approximately 25% new. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. It was bottled after seventeen months in barrel.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne and Cunoise.

**93 pts Wine Enthusiast** "Always among the very best of the McCrea Syrahs, the 2005 Boushey Grande Côte brings blue fruits, composted earth, unfunky leather, cedar bark, smoked meats and more into play. It's simply one of the most complex Syrahs made anywhere in Washington, from a grand cru site that is absolutely made for the grape. As with the 2004, the flavor notes just keep on coming -- cured ham, black truffle, charcoal, pencil lead, toasted nuts. Wow."

Washington State's Premier Rhône Varietal Winery

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