



2005 Syrah,
Cuvée Orleans
Yakima Valley

Composition:	94% Syrah 6% Viognier
Vineyards:	Ciel du Cheval, Red Mountain Boushey Grande Côte Vineyard, Yakima Valley
Alcohol:	14.8%
pH:	3.88
Titrateable Acid:	5.6 gm/litre
Bottling:	March 26-27, 2007 401 cases

WINEMAKER'S NOTES

This is our most exclusive bottling, drawn from our very best Syrah barrels in a tribute to Doug's birthplace, New Orleans. The fruit is sourced from two of Washington's finest vineyards, and some of the oldest Syrah plantings in the state. Of the five different Syrahs we craft, Cuvée Orleans is focused on elegance, complexity and finesse. The addition of a small portion of Viognier, in the tradition of wines from Côte Rôtie, produces four distinct and often dramatic outcomes: white grapes added to red during co-fermentation extract even more color (somewhat counterintuitive); Viognier adds floral aromatics to heighten and intensify the nose; the acidity is increased, giving finish on the palate and longevity in the cellar; and most significantly the white wine dissolves and integrates the tannins, expressing more fruit and leading to a silky and more seductive wine. The combination of the hot, early ripening, intense Ciel with the elegant, complex, late- and slow-ripened Boushey results in the whole being greater than the sum of its parts — a three ring circus of aromas and flavors.

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, on a variety of yeast strains isolated from the Rhône valley. 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 22% new. This process results in exceptionally focused, high-quality wine low in phenolic solids.

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: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, and Counoise.

92 pts Wine Enthusiast – Top 100 Cellar Selection Wines for 2009 "With the extra bottle age, this newest release of McCrea's Boushey/Ciel blend is powerful, but approachable. The black and blue fruit flavors are pure and spiced with something almost minty; the body of the wine is textural and veined with rock, lead pencil and coffee. This wine has the muscle and concentration to go another decade in the cellar."

Washington State's Premier Rhône Varietal Winery

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