



**2005 Viognier**  
**Ciel du Cheval Vineyard**  
**Red Mountain**

Composition:	79% Viognier 21% Roussanne
Vineyard:	Ciel du Cheval
Harvest dates:	September 22 & 26, 2005
Alcohol:	14.5%
pH:	3.4
Titrateable Acid:	5.4 gm/litre
Bottling:	June 6, 2006 334 cases

**WINEMAKER'S NOTES**

This is our ninth vintage of Viognier, a Rhône varietal that has proven to be very well-suited to Washington. The Viognier and Roussanne were both picked at approximately 24½° Brix. After gentle whole-cluster pressing, the Viognier was fermented in stainless steel, the Roussanne in two- and three-year old French barrels.

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.

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: 4000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne and Counoise.

**90 points - Wine Enthusiast** "This Viognier seems much more balanced than previous vintages, and though it packs a lot of fruit power into its mid-palate, the flavor details are what elevate it into the 90-point range. Spice, rind, pear skin and even a whiff of fresh cut tobacco can be found in the lovely bouquet. The fruit suggests white peach and citrus, and the finish never becomes hot or clumsy."