



## 2006 Syrah, Amerique Yakima Valley

Composition:	83% Syrah 17% Mourvèdre
Vineyards:	Ciel du Cheval Red Mountain Boushey Grande Côte Yakima Valley
Alcohol:	14.8%
pH:	3.81
Titrateable Acid:	5.8 g/litre
Bottling:	August 15, 2007 280 cases

### WINEMAKER'S NOTES

2006 was a very warm year overall, one of the top three or four in the past ten years. It began with a cool and wet spring that gave way to a long, rather hot summer, resulting in early sugar maturation. Early fall brought cooler weather towards mid-September, helping to extend hang time and sustain good acidity. The sugar to pH ratio was in a fairly typical range, but acids were somewhat higher. Overall, the red wines have good color and depth while the whites are displaying intense fruit flavors. The vintage promises to be very good.

After small-lot fermentation the wine was dejuiced through large stainless steel strainers, then gently transferred to new and up to five-year-old American oak barrels (averaging about 15% new). 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.

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, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

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