



2006 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Harvest:	October 9, 2006
Alcohol:	14.8%
pH:	3.72
Titrateable Acid:	5.1 gm/litre
Bottling:	March 26, 2008 367 cases

WINEMAKER'S NOTES:

Dick Boushey's vineyard 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 the two single vineyard Syrahs in 1997 – a wonderful contrast we liken to "black and blue" -- the Grande Côte has consistently produced a wine 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 – an assurance of its excellent cellaring potential. We expect this wine to drink well for ten to twenty years.

Cropped at 3.0 tons per acre and harvested at 24.7° Brix, 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.

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.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Yakima Valley and Red Mountain vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Counoise, Grenache Blanc, Marsanne, Picpoul and Cinsault.

94 pts. Wine Enthusiast – Top 10 Wines of the Month (Paul Gregutt) "Here again is a vineyard/grape/winemaker match that shows the best of all three. Broad, toasty, full-bodied and fully expressive, this wine has a long life ahead. Berries, cherries, chocolate, coffee, mocha, tobacco, fungus, graphite... the flavors never stop coming at you."

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