



**2006 Counoise  
Ciel du Cheval Vineyard  
Red Mountain**

<b>Composition:</b>	<b>100% Counoise</b>
<b>Vineyard:</b>	<b>Ciel du Cheval</b>
<b>Alcohol:</b>	<b>14.8%</b>
<b>pH:</b>	<b>3.81</b>
<b>Titratable Acid:</b>	<b>5.2 g/l</b>
<b>Bottling:</b>	<b>August 15, 2007 153 cases</b>

**WINEMAKER'S NOTES**

This is our fourth release of Counoise - we skipped the 2005 vintage - and one of only a few bottlings of this varietal in the world. The cuttings are Beaucastel material sourced from Tablas Creek Nursery, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our primary use of these grapes is in our southern-Rhône style blend ("Sirocco"), but we are so enchanted by the Counoise that we like to bottle a small amount varietally. We normally blend in some Syrah, but the richness of the 2006 fruit prompted us for the first time to make it 100% Counoise.

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.

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: 4000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Marsanne, Grenache Blanc, Picpoul, Cinsault and Counoise.

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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