



2006 Mourvèdre
Ciel du Cheval Vineyard
Red Mountain

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| Composition: | 84% Mourvèdre 16% Syrah |
| Alcohol: | 14.9% |
| pH: | 3.76 |
| Titrateable Acid: | 5.8 grams/litre |
| Bottling: | August 24, 2007 453 cases |

WINEMAKER'S NOTES

This is our fifth vintage of Mourvèdre, a varietal gaining serious momentum in Washington State. The cuttings are Beaucastel material sourced from Tablas Creek Vineyard, planted for us in 1999 by Jim Holmes at his renowned Ciel du Cheval Vineyard on Red Mountain. Our purpose in planting these grapes was for our southern-Rhône style blend ("Sirocco"), but we couldn't resist bottling a small quantity as a single varietal. It has proved to be a very popular decision.

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.

90 points – Wine & Spirits Magazine February, 2008

"Marked by meaty black cherry aromas, this chewy, dense red wine grew ripe in the heat of Red Mountain. Its plum and black cherry flavors include notes of spice cake and caramel. Pair with roast beef."

Washington State's Premier Rhône Varietal Winery

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