



2006 *non sequitur* Washington State

Composition:	33% Grenache 31% Syrah 18% Mourvèdre 15% Cinsault 3% Counoise
Vineyards:	Ciel du Cheval (SY, GR, CN, MV) Boushey (SY, CIN) Lower County Line Road Two Coyote (GR, MV)
Alcohol:	14.8%
pH:	3.67
Titrateable Acid:	4.9 gm/litre
Bottling:	February 8, 2008 312 cases

WINEMAKER'S NOTES

This version of our one-of-a-kind *non sequitur* is actually all Rhône varietals, and all delicious. It is our first blend of all five of the red varietals we have in production. The marriage is heavenly — no wonder this is how they do it in Châteauneuf du Pape. Like our first *non sequitur*, this one is sure to be a crowd pleaser!

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 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.

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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