



2006 Roussanne
Ciel du Cheval Vineyard
Red Mountain

Composition:	100% Roussanne
Vineyard:	Ciel du Cheval, Red Mountain
Harvest date:	September 11, 2006
Alcohol:	14.1%
pH:	3.64
Titrateable Acid:	5.8 gm/litre
Bottling:	May 17, 2007 315 cases

WINEMAKER'S NOTES

Roussanne, one of the six white Rhône grapes of Châteauneuf du Pape, is a relative newcomer to Washington State. Orange and peach blossom aromas and flavors are characteristic of the variety. After gentle whole-cluster press, the juice was fermented in stainless tank. A portion of Viognier was added to lift and brighten the blend.

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

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