



**2006 Sirocco
Washington State**

Composition:	41% Mourvèdre 36% Grenache 13% Syrah 5% Counoise 5% Cinsault
Vineyards:	Ciel du Cheval, Red Mountain Boushey Vineyard, Yakima Valley Two Coyote Vyd., Yakima Valley
Alcohol:	14.8%
pH:	3.89
Titrateable Acid:	5.1gm/litre
Bottling	February 14, 2008 439 cases

WINEMAKER'S NOTES

This is the fifth vintage of our Southern Rhône blend, named for the hot wind that blows from Africa across the Mediterranean. The grapes were sourced from three excellent Washington State vineyards. At harvest, the fruit was destemmed and gently crushed, then fermented in 1¾-ton tanks and 1-ton macrobins using a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then transferred to French oak barrels (about 25% new) for sixteen months of ageing. This process yields exceptionally focused, high-quality wine low in phenolic solids.

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.

McCrea Cellars is Washington State's premier Rhône varietal winery. Winemaker Doug McCrea transforms grapes from Washington's finest vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 4000 cases of Syrah, Grenache, Viognier, Mourvèdre, Roussanne, Marsanne, Counoise, Picpoul, Grenache Blanc, and Cinsault.

Washington State's First Winery
Dedicated to Rhône Varietals

www.McCreaCellars.com * 1.800.378.6212