



2006 Syrah Washington State

Composition:	100% Syrah
Vineyards:	Elephant Mountain, Yakima Valley Boushey Lower County Line Road Vineyard, Yakima Valley
Alcohol:	14.8%
pH:	3.81
Titrateable Acid:	5.8 gm/litre
Bottling	July 26, 2007 385 cases

WINEMAKER'S NOTES

The 2006 Syrah is a blend of fruit from two excellent Washington State Vineyards. It was aged nine months in French oak barrels, approximately 20% new.

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: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Marsanne, Grenache Blanc, Picpoul, Cinsault and Counoise.

WASHINGTON STATE'S FIRST WINERY
DEDICATED TO RHÔNE VARIETALS

www.McCreaCellars.com * 1.800.378.6212