



2006 Viognier

Composition:	76% Viognier 24% Roussanne
Vineyard:	Ciel du Cheval
Harvest date:	September 9, 2006
Alcohol:	14.5%
pH:	3.44
Titrateable Acid:	6.2 gm/litre
Bottling:	May 14, 2007 294 cases

WINEMAKER'S NOTES

This is our tenth vintage of Viognier, a Rhône varietal that has proven to be very well suited to Washington. The Viognier and Roussanne were both picked at approximately 24½° Brix. After gentle whole-cluster pressing, the wines were fermented in stainless steel under temperature control to ensure slow development and retain the fruit flavors.

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.

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