



## 2007 Syrah, Amérique Yakima Valley

Composition:	88% Syrah 12% Mourvèdre
Vineyards:	Ciel du Cheval (Syrah, Mourvèdre) Red Mountain Elephant Mountain Vyd. (Syrah, Mourvèdre) Yakima Valley
Alcohol:	14.8%
pH:	3.9
Titrateable Acid:	5.7 g/litre
Bottling:	September 16, 2008 189 cases

### WINEMAKER'S NOTES

In 2007 the weather during bloom and fruit set was good with a warm May and June. Summer had fairly average temperatures with several heat spikes which temporarily slowed ripening. An unusually cool fall resulted in gradual ripening as the grapes took some time to develop flavors. In all, 2007 produced very good fruit purity with slightly lower pH's and soft acids following malolactic fermentation. The red wines display good color and flavor depth while the whites are somewhat restrained and elegant.

At harvest, the grapes were gently crushed, then fermented in small lots following several days of cold soak, using a variety of yeast strains isolated from the Rhône valley. When complete, the wine was dejuiced through large stainless steel strainers, then gently transferred to one-, two- and three-year-old American oak barrels. The inclusion of older oak mitigates the intense, direct character often associated with American oak, resulting in a more balanced, integrated wine. Similar to an Australian Shiraz, the flavors are clean and berry-driven. The oak acts as a framework providing excellent length and structure, surrounding the intense, mouth-coating fruit. This wine should age gracefully for five to ten years.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Yakima Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

**92 pts - Wine Enthusiast** "Blended with Mourvèdre, this Syrah offers an enticing nose of raspberry, huckleberry and wild currant with scents of incense, lavender and violets. The red fruit confit flavors are thick and expansive, yet steer a focused course on the back with deep fruits that are accented by bittersweet chocolate, licorice, vanilla bean and mocha. The finish is marked by ripe tannins and notes of pomegranate juice, orange peel and spices. 19/20 pts."  
- Rand Sealey, Review of Wa. Wines