



2007 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Harvest:	October 11, 2007
Alcohol:	14.8%
pH:	3.85
Titrateable Acid:	5.2 gm/litre
Bottling:	August 11, 2009 326 cases

WINEMAKER'S NOTES:

Dick Boushey's vineyard sits well above the valley floor in the central Yakima Valley north of Grandview. The steep, south-facing hillside of calcified vesicular basalt captures the sun's intensity and provides for excellent, gradual ripening; long growing conditions; and heightened complexity. It has been described as, "the best syrah vineyard in the state, if not the country" (Paul Gregutt, *Wine Enthusiast*). Since we began bottling the two single vineyard Syrahs in 1997 – a wonderful contrast we liken to "black and blue" -- the Grande Côte has consistently produced a wine classically Northern Rhône in character. It has aromas of earthiness, leather, cedar, and mushrooms with high-tones of violets, cassis and blueberry (the "blue"); followed by dense flavors of cherry, plum, licorice, smoked meats, pencil lead, toasted nuts and truffle. It finishes with great acidity – an assurance of its excellent cellaring potential. We expect this wine to drink well for ten to twenty years.

Cropped at 3.3 tons per acre and harvested at 24.8° Brix, the grapes were de-stemmed, gently crushed, then fermented in small, open-top fermenters after several days of cold soak, with Rhône valley-isolate yeasts. Caps were manually punched down two or three times per day during active fermentation. When dry, the wine was dejuiced through large stainless steel strainers and gently transferred to French oak barrels, approximately 22% new. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. It was bottled after seventeen months in barrel.

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.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Yakima Valley and Red Mountain vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Counoise, Grenache Blanc, Marsanne, Picpoul and Cinsault.

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