



2007 Syrah, Cuvée Orleans Yakima Valley

Composition:	94% Syrah 6% Viognier
Vineyards:	Boushey Grande Côte Vineyard, Yakima Valley Ciel du Cheval, Red Mountain Elephant Mountain, Yakima Vly.
Alcohol:	14.8%
pH:	3.85
Titrateable Acid:	5.6 gm/litre
Bottling:	August 12, 2009 — 302 cases

WINEMAKER'S NOTES

Cuvée Orleans is our most exclusive bottling, drawn from our very best Syrah barrels in a tribute to Doug birthplace, New Orleans. The fruit is sourced from three of Washington's finest Syrah vineyards, boasting some of the oldest Syrah plantings in the state. Of our five different Syrahs, Cuvée Orleans is focused on elegance, complexity and finesse. The addition of some Viognier to the Syrah fermenters, in the tradition of wines from Côte Rôtie, produces four distinct and often dramatic outcomes: during co-fermentation the white grape enzymes extract even more color (somewhat counterintuitive); the Viognier adds floral aromatics to heighten and intensify the nose; the acidity is increased, which adds finish on the palate and longevity in the cellar; and most significantly the white wine dissolves and integrates the tannins, allowing the fruit to express and leading to a silky and more seductive wine. The combination of the hot, early ripening, intense fruit from Ciel with the elegant, complex, late- and slow-ripened Boushey results in a classic case of the whole being greater than the sum of its parts — a sensuous flood of aromas and flavors.

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, on a variety of yeast strains isolated from the Rhône valley. 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 20% new. This process results in exceptionally focused, high-quality wine low in phenolic solids.

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, and Counoise.

Washington State's Premier Rhône Varietal Winery

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