



2007 Grenache Blanc

Composition:	100% Grenache Blanc
Vineyard:	Boushey Lower County Line Road
Harvest date:	October 25, 2007
Alcohol:	14.1%
pH:	3.34
Titrateable Acid:	6.3 gm/litre
Bottling:	May 21, 2008 75 cases

WINEMAKER'S NOTES

In another first for Washington State, we set aside three barrels of Grenache Blanc for a varietal bottling. There is only one acre in production in the Northwest, so this is truly an exclusive. The vines are sourced from the famous Beaucastel vineyard in the Rhône, via Tablas Creek. The grape produces a fresh, full-bodied, fruit-driven wine with wonderful acidity — a perfect match for shellfish or Asian cuisines.

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, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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