



## 2007 Mourvèdre Yakima Valley

Composition:	90% Mourvèdre 10% Syrah
Vineyards:	Ciel du Cheval, Red Mountain Elephant Mountain, Yakima Valley
Harvest dates:	Sept. 20 & Oct. 12
Alcohol:	14.9%
pH:	3.8
Titrateable Acid:	5.6 grams/litre
Bottling:	August 14, 2008 — 492 cases

### WINEMAKER'S NOTES

This is our sixth vintage and fifth bottling of Mourvèdre, a varietal that is gaining great respect and desirability in Washington State. The vines are from Beaucastel stock via Tablas Creek nurseries, planted at Ciel du Cheval on Red Mountain and at Elephant Mountain, located at the opposite, western-most end of the Yakima Valley. Both sites are hot enough to mature this characteristically late-ripening variety. This year we included a few barrels of Syrah to enhance the mid-palate. From the beginning our purpose in planting these grapes was for our southern-Rhône style blend (“Sirocco”), but we couldn’t resist bottling a small quantity as a single varietal. It has proved to be a very popular decision! We have nearly doubled production each year and are still unable to keep up with the demand.

Mourvèdre is renowned for its meaty, smoky richness that adds backbone to the blends of Châteauneuf du Pape. In its native Spain, where it is named Monastrell, it is second only to Grenache in importance. When brought to the New World it was renamed Mataro — three names for the same grape. If planted in a proper site, Washington Mourvèdre is dense and velvety with flavors of leather, game, truffles, earth, spice, and red fruit. The inherent smokiness comes from the vine, not from any oak it sees; we use only French oak barriques, and only about 20% new. While adaptable to a wide variety of dishes, this wine screams out for venison, wild boar, osso buco, or smoked meats.

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.

A pioneer of Rhône varietals in Washington State, winemaker 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, Marsanne, Grenache Blanc, Picpoul, Cinsault and Counoise.

**91 pts Wine & Spirits; 90 pts Wine Enthusiast** “McCrea’s sixth varietal bottling of Mourvèdre is a blend of fruit from opposite ends of the Yakima Valley AVA. Velvety and loaded with red fruits, this appealing wine also carries a hint of smoke & non-funky leather.”

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