



2007 Syrah Yakima Valley

Composition:	100% Syrah
Vineyards:	Ciel du Cheval Vineyard, Red Mountain Elephant Mountain, Yakima Valley Boushey Grande Côte Vineyard, Yakima Valley
Alcohol:	14.8%
pH:	3.88
Titrateable Acid:	5.7 gm/litre
Bottling:	August 29, 2008; 489 cases

WINEMAKER'S NOTES

Our 2007 Yakima Valley Syrah is a blend of fruit from three of Washington State's top vineyards. After destemming and gentle crushing (just enough to pop the berries) it was fermented in small batches of $\frac{3}{4}$ to 1- $\frac{3}{4}$ tons each. We use open top fermenters with a manual punch down of the cap twice or three times per day during active fermentation. When dry the wine was dejuiced, rather than pressed, and transferred to barrel. It was aged nine months in French oak, approximately 20% new.

Since we began the Syrah trend in Washington it has exploded in popularity - from about ten acres in 1997 to over 4000 today! It seems nearly every winery is producing a Syrah or using it in blends of all sorts. This version is derived from ripe fruit but handled very carefully, developing intense berry and black cherry flavors without over extraction or heavy tannins. It has licorice, cedar and mushrooms on the nose and finishes with black pepper and good acidity. Our goal is to achieve a balance between New World intensity and Old World elegance. It will cellar well - ten years or more.

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 varieties 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 Cunoise.

"This is a terrific value... It exhibits a deep ruby color, an unmistakable nose of blackberries and black cherries with scents of lavender and sage. The flavors are chewy and well textured, with undertones of scorched earth, licorice and cedar, followed by a ripe tannin finish that is dusted with spices and pepper. **18.5/20 points.**"

- Rand Sealey, Review of Washington Wines

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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