



2007 Viognier

Composition:	80% Viognier 10% Marsanne 10% Picpoul
Vineyards:	Ciel du Cheval (Viognier) Boushey Lower County Line Road (Marsanne, Picpoul)
Harvest dates:	September 9 & October 2 - 9, 2007
Alcohol:	14.5%
pH:	3.28
Titrateable Acid:	4.6 gm/litre
Bottling:	May 22, 2008 — 242 cases

WINEMAKER'S NOTES

This is our eleventh vintage of Viognier, a Rhône varietal McCrea introduced to the Northwest. It has proven to be very well suited to Washington. In past years we've typically added a small amount of Roussanne to the blend, but this year we took a new tack: the Marsanne and Picpoul contributed just the right balance for this bright, fresh, more Condrieu-like version of what's now a Washington classic. The Viognier was fermented in stainless steel, the Marsanne & Picpoul in a neutral barrels.

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.

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