



2008 Syrah  
Boushey Grande Côte Vineyard  
Yakima Valley

Composition:	100% Syrah
Harvest:	October 16, 2008
Alcohol:	14.8%
pH:	3.67
Titrateable Acid:	6.1 gm/litre
Bottling:	June 23, 2010 173 cases

**WINEMAKER'S NOTES:**

Dick Boushey's vineyard sits well above the valley floor in the central Yakima Valley north of Grandview. The steep, south-facing hillside of calcified vesicular basalt captures the sun's intensity and provides for excellent, gradual ripening; long growing conditions; and heightened complexity. It has been described as, "the best syrah vineyard in the state, if not the country" (Paul Gregutt, *Wine Enthusiast*). The Grande Côte has consistently produced a wine classically Northern Rhône in character. It has aromas of earthiness, leather, cedar, and mushrooms with high-tones of violets, cassis and blueberry, followed by dense flavors of cherry, plum, licorice, smoked meats, pencil lead, toasted nuts and truffle. It finishes with great acidity – an assurance of its excellent cellaring potential. We expect this wine to drink well for ten to twenty years.

Cropped at a mere 2.5 tons per acre and harvested at 24.6° Brix, the grapes were de-stemmed, gently crushed, then fermented in small, open-top fermenters after several days of cold soak, with Rhône valley-isolate yeasts. 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 22% new. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. It was bottled after twenty months in barrel.

The vintage of 2008 will be remembered for its unusually cool summer and fall temperatures, but ultimately, for very classy wines. An exceptionally long, cool and rainy spring delayed bud break for at least two weeks. Once into July, a very cool summer presaged a late year, with slower and somewhat delayed veraison. As harvest approached, ripeness and overall flavor development lagged. Picking was late and somewhat compressed in time; finding space for fermenting about 80% simultaneously was a challenge. Generally medium-bodied with a transparent complexity, the whites are some of the finest ever and the reds will possess a rare "beauty" and elegant style.

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: 3000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Counoise, Grenache Blanc, Marsanne, Picpoul and Cinsault.

93 points, Editor's Choice, *Wine Enthusiast*

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