



## 2008 Syrah, Cuvée Orleans Yakima Valley

Composition:	92% Syrah 8% Viognier
Vineyards:	Boushey Grande Côte Vineyard, Yakima Valley Ciel du Cheval, Red Mountain Elephant Mountain, Yakima Vly.
Harvest:	9/18 – 10/16/2008
Alcohol:	14.8%
pH:	3.75
Titrateable Acid:	6.0 gm/litre
Bottling:	June 23, 2010 — 163 cases

### WINEMAKER'S NOTES

Cuvée Orleans is our most exclusive bottling, drawn from our very best Syrah barrels in a tribute to Doug's birthplace, New Orleans. The fruit is sourced from three of Washington's finest Syrah vineyards, boasting some of the oldest Syrah plantings in the state. Of our five different Syrahs, Cuvée Orleans is focused on elegance, complexity and finesse. The addition of some Viognier to the Syrah fermenters, in the tradition of wines from Côte Rôtie, produces four distinct and often dramatic outcomes: during co-fermentation the white grape enzymes extract even more color (somewhat counterintuitive); the Viognier adds floral aromatics; the acidity is increased, which adds finish on the palate and longevity in the cellar; and most significantly the white wine dissolves and integrates the tannins, allowing the fruit to express and leading to a silky and more seductive wine. The combination of the intense fruit from Ciel and Elephant Mtn. with the elegant, complex, slow-ripened Boushey results in a sensuous flood of aromas and flavors. We expect this wine will cellar well for ten to twenty years.

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 compressed in time. In the end we survived a very difficult vintage. 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.

A pioneer of Rhône varietals in Washington State, winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, and Counoise.

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

"This Syrah shows a deep, brilliant ruby color and a seductive nose of blackberry, huckleberry, cassia, persimmon, dried roses, lavender and spiced incense. The flavors are medium-full bodied, yet deep and penetrating, intermixed with licorice, cocoa powder, roasted coffee beans and minerals. The back reveals berries, Kirsch, roasted chestnuts, orange peel, mocha and charcoal, continued on the sweet-dry finish with dried fruits and savory spices." **19+/20 points.** – Rand Sealey, Review of WA Wines

**Washington State's Premier Rhône Varietal Winery**

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