

	2008 Marsanne Boushey Vineyard Yakima Valley
Composition:	100% Marsanne
Vineyard:	Boushey Lower County Line Road
Harvest dates:	October 13, 2008
Alcohol:	14.1%
рН:	3.48
Titratable Acid:	6.4 gm/litre
Bottling:	June 19, 2009 115 cases

## WINEMAKER'S NOTES

This is our first varietal bottling of Marsanne, and so far as we know the only one in the Northwest. The vineyard was planted in 2004 with Beaucastle cuttings sourced from Tablas Creek. The primary purpose was to go into Sirocco Blanc, our Côte du Rhône-style white blend. The wine was fermented in neutral oak barrels to give it texture, but no oak flavor. Known for its golden straw color, melon overtones, full-bodied structure and heavy minerality, Marsanne can sometimes be so steely and soapy that it's not attractive unless blended, typically with Roussanne. This 2008 certainly convinced us otherwise! Our version is loaded with fruit and has drinkability that demands to be paired with foods - one of our most versatile whites. We only produced five barrels for this bottling - very limited.

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. Sugars barely reached 24° Brix - uncommonly low. Picking was late and somewhat compressed in time; finding space for fermenting about 80% simultaneously was a challenge.

In the end we survived what was one of the most difficult vintages in twenty years! Generally medium-bodied with a transparent complexity, the whites are some of the finest ever and the reds will posses a rare "beauty" and elegant style. They should age gracefully.

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.

91 pts Wine Enthusiast "Dry and delicate with mixed fresh herbs, melon, green berry, spice and rock - lots of rock. It shows surprising length and develops nicely in the throat, seeming to add flesh as you taste."

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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