



2009 Syrah
Boushey Grande Côte Vineyard
Yakima Valley

Composition:	100% Syrah
Harvest:	October 15, 2009
Alcohol:	14.8%
pH:	3.81
Titrateable Acid:	5.4 gm/litre
Bottling:	April 8, 2013 150 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 2.75 tons per acre and harvested at 26.8° 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 forty-two months in barrel.

What a difference a year makes! 2008 was one of the coolest growing seasons and 2009 virtually the opposite. A cool, moist spring delayed bloom but by mid-June we were progressing at a typical pace. July and August were two of the hottest back-to-back months in recent history. The sugars accelerated, ahead of grape maturity. In September, despite high sugars, we had to wait for the proper flavors to develop. On October 10th an unprecedented early cold snap, "toasted" the vines' leaves and rendering them frozen in time. There was no choice but to harvest everything as fast as possible. The winery was packed to capacity with red fermenters and barrels of fermenting whites.

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.

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