



**2009 Marsanne
Boushey Vineyard
Yakima Valley**

Composition:	100% Marsanne
Vineyard:	Boushey Lower County Line Road
Harvest dates:	October 6, 2009
Alcohol:	14.1%
pH:	3.62
Titratable Acid:	5.4 gm/litre
Bottling:	September 27, 2010 125 cases

WINEMAKER'S NOTES

This is our second varietal bottling of Marsanne, and so far as we know one of only two 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 is often blended, typically with Roussanne. This 2009 doesn't need it; it's 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.

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 balanced grape maturity. In September, despite high sugars, we had to wait for the proper flavors to develop. By October 10th we had only harvested half the total crop, but that Saturday night brought an unprecedented early cold snap, "toasting" the vines' leaves and rendering them, in a sense, "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.

In retrospect, the vintage was a very good one for Washington State in spite of the record heat. The reds are being hailed for their great color depth and maturity. The white wines should be fairly opulent, as the skins developed a great deal of "bronzing" from the intense heat and extended exposure. This vintage is an expression of the very ripest fruit!

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.

Silver Medal – Seattle Wine Awards 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." — Paul Gregutt

Washington State's Premier Rhône Varietal Winery

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