



2009 Roussanne Boushey Vineyard

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| Composition: | 75% Roussanne 25% Grenache Blanc |
| Vineyards: | Boushey Lower County Line Rd., Yakima Valley |
| Harvest dates: | October 17 & 21, 2009 |
| Alcohol: | 14.1% |
| pH: | 3.99 |
| Titrateable Acid: | 4.5 gm/litre |
| Bottling: | September 27, 2010 95 cases |

WINEMAKER'S NOTES

Roussanne is one of the six white Rhône grapes of Châteauneuf du Pape. This is our eighth vintage, making it a McCrea and Washington staple. Known for its longevity, the varietal takes its name from "roux", the French word for the grapes' reddish gold skins at harvest. It is also known for being a difficult grape to grow, with uneven yields and difficulty in achieving consistent ripening. Fortunately, we've had better luck with it than its reputation would suggest. Orange and peach blossom aromas and flavors of pear and apricot are characteristic of the variety. While we don't have enough experience with our bottlings to know, Roussanne is reputed to age up to fifteen years because of its excellent balance of acid, minerality, and richness.

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 other physiological aspects (such as pH and T.A.) needed for 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: 3000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

90 pts Wine Enthusiast. "The first Boushey vineyard Roussanne from McCrea includes a 25% portion of Grenache Blanc. The wine is sharp and high-toned, with a bit of burn to the finish. The fruit flavors dance around the fringes of tropical, with a softer melon core. Though barrel fermented in neutral oak, some tasty, toasty flavors abound." — Paul Gregutt

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