



2009 Sirocco Blanc  
Boushey Lower County Line Road Vineyard  
Yakima Valley

Composition:	43% Grenache Blanc 41% Marsanne 10% Picpoul 7% Roussanne
Harvest dates:	Oct 6 - 20, 2009
Alcohol:	14.1%
pH:	3.50
Titrateable Acid:	5.3 gm/litre
Bottling:	January 7-8, 2011 389 cases

#### WINEMAKER'S NOTES

Dick Boushey, one of Washington's finest growers, planted these grapes for us in a new vineyard on lower County Line road in Grandview in 2004. So far as we know, the Grenache Blanc and Picpoul are the only bearing blocks in the State, making this a totally unique offering from Washington. This is the fourth vintage.

A classic case of "the whole is greater than the sum of the parts" — these four wines, all fermented in neutral French oak barrels, are interesting and distinctive by themselves but superbly enhance one-another in this Côte du Rhône blend. This delicious, complex wine is a favorite of many chefs because of its tremendous versatility.

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: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

**92 pts, Wine Enthusiast — Top 10 Wines of the Month (Paul Gregutt)**

"I can't think of anyone in the Northwest doing a more complex, rich and dense blend of these Rhône varieties. Stone and tropical fruit flavors are wrapped in layers of caramel, nougat, marshmallow and spice. Yummy, with plenty of years of life ahead."

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