



2009 Viognier

Yakima Valley

Composition:	76% Viognier 12% Grenache Blanc 12% Marsanne
Vineyards:	Ciel du Cheval, Red Mountain (Viognier) Boushey Lower County Line Road (Grenache Blanc, Marsanne)
Harvest dates:	September 10, October 6 & 12, 2009
Alcohol:	14.1%
pH:	3.46
Titrateable Acid:	5.7 gm/litre
Bottling:	July 15, 2010 — 183 cases

WINEMAKER'S NOTES

In 1997 McCrea introduced Viognier to the Northwest. Based on the dozens of wineries that have followed suit, it has proven to be very well suited to Washington. This year we enjoy the complexity that Grenache Blanc and Marsanne bring to the just-right balance for this fruit driven and opulent version of what's now a Washington classic. The Viognier was fermented in stainless steel and finished in barrel, the Grenache Blanc and Marsanne completely in neutral barrels.

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.

91 pts Wine Enthusiast – Editor's Choice.

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