



**2010 Syrah**  
**Boushey Grande Côte Vineyard**  
**Yakima Valley**

Composition:	100% Syrah
Harvest:	October 17, 2010
Alcohol:	14.8%
pH:	3.64
Titrateable Acid:	5.8 gm/litre
Bottling:	June 4, 2013 152 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- $\frac{3}{4}$  tons per acre and harvested at 24° 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 16% new. This process, rather than hard-pressing, gives us exceptionally focused, high-quality wine low in phenolic solids. This represents the finest of our Boushey barrels, carefully selected for their unique qualities. It was bottled after thirty-two months in barrel.

Previously it was said that 2008 was one of the coolest growing seasons, but the 2010 vintage easily surpassed anything to date in the history of McCrea Cellars. (It was then outdone by the 2011.) Bud break was pretty typical, but followed by an unusually cool spring accompanied by rain as well. This resulted in late flowering coupled with an inconsistent fruit set due to the moisture. Thankfully a warm October enabled the fruit to reach physiological maturity by harvest time.

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