



## 2010 Grenache Blanc

Boushey Vineyard

Yakima Valley

Composition:	86% Grenache Blanc 14% Marsanne
Vineyard:	Boushey Lower County Line Road
Harvest date:	October 14 & 21, 2010
Alcohol:	14.2%
pH:	3.18
Titrateable Acid:	7.5 gm/litre
Bottling:	April 26, 2012 168 cases

### WINEMAKER'S NOTES

With only a few acres in production in the Northwest, this is truly a very exclusive wine. The vines are sourced from the famous Beaucastel vineyard in the Rhône, via Tablas Creek. This vintage is leaner, crisper and brighter than in the past, with green apples and pineapple predominating. The addition of some Marsanne helps balance the acidity and brings nice layers of fruit and minerals to the finished wine. It will complement foods where high acidity is desired, such as oysters on the half shell.

The 2010 vintage was easily the coolest in the history of McCrea Cellars. A typical bud break was followed by an unusually cool, wet spring, leading to late flowering and inconsistent fruit set. Helped by the generally lower yields, ripening finally happened with good phenolic development and exceptional acidity. Harvest was 10 to 14 days late. All in all, it was a challenging year, but ultimately, the fruit represents excellent purity and depth.

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: 1400 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise.

Washington State's Premier Rhône Varietal Winery

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