

2010 Marsanne Boushey Vineyard

Yakima Valley

Composition: 100% Marsanne

Vineyard: Boushey Lower County Line Road

Harvest dates: October 14, 2010

Alcohol: 14.1% pH: 3.79

Titratable Acid: 4.9 gm/litre

Bottling: May 10, 2012

88 cases

## WINEMAKER'S NOTES

This is our second varietal bottling of Marsanne, and so far as we know one of only two in the Northwest. The vineyard was planted in 2004 with Beaucastle cuttings sourced from Tablas Creek. The primary purpose was to go into Sirocco Blanc, our Côte du Rhône-style white blend. The wine was fermented in neutral oak barrels to give it texture, but no oak flavor. Known for its golden straw color, melon overtones, full-bodied structure and heavy minerality, Marsanne is often blended, typically with Roussanne. This 2010 doesn't need it; it's loaded with fruit and has drinkability that demands to be paired with foods - one of our most versatile whites. We only produced 3½ barrels for this bottling - very limited.

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