



2010 Sirocco Blanc
Boushey Lower County Line Road Vineyard
Yakima Valley

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| Composition: | 47% Grenache Blanc 32% Marsanne 16% Roussanne 5% Picpoul |
| Harvest dates: | Oct 14-21, 2009 |
| Alcohol: | 14.5% |
| pH: | 3.70 |
| Titrateable Acid: | 6.7 gm/litre |
| Bottling: | May 16, 2012 144 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 were the only bearing blocks in the State, making this a totally unique offering from Washington. This is the fifth 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.

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.

92 points, Editor's Choice, Wine Enthusiast