



2010 Syrah

Yakima Valley

Composition:	100% Syrah
Vineyard:	Boushey Grande Côte Vineyard
Harvest:	10/17/2010
Alcohol:	14.8%
pH:	3.66
Titrateable Acid:	5.9 gm/litre
Bottling:	June 4, 2013; 229 cases

WINEMAKER'S NOTES

Our 2010 Yakima Valley is from one of the oldest and most outstanding Washington Syrah vineyards. After de-stemming and gentle crushing (just enough to pop the berries) it was fermented in small batches of $\frac{3}{4}$ to 1- $\frac{3}{4}$ tons each. We use open top fermenters with a manual punch down of the cap twice or three times per day during active fermentation. When dry the wine was dejuiced, rather than pressed, and transferred to barrel. It was aged twenty-seven months in 2- to 6-year old French oak.

Since we began the Syrah trend in Washington it has exploded in popularity - from about ten acres in 1997 to nearly 4000 today! Ours is handled very carefully, developing intense berry and black cherry flavors without over-extraction or heavy tannins. It has licorice, cedar and mushrooms on the nose and finishes with black pepper and mocha. Our goal is to achieve a balance between New World intensity and Old World elegance. It will cellar well - ten years or more.

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. (This was soon to be surpassed by the 2011.) Bud break was pretty typical, but then 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 brought the fruit from this cool site to full maturity.

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