



## 2011 Grenache Yakima Valley

Composition:	89% Grenache 5% Mourvèdre 4% Syrah 2% Counoise
Vineyards:	Olsen Vineyard, Yakima Valley Sugar Loaf Vineyard, Yakima Valley
Harvest:	October 27, 2011
Alcohol:	14.8%
pH:	3.76
Titratable Acid:	4.6 grams/litre
Bottling:	May 9, 2013 - 120 cases

### WINEMAKER'S NOTES

We produced several vintages of Grenache in the early nineties, and a blend with Syrah called "Tierra del Sol." The vines used for those early bottlings were unfortunately lost in the big freeze of 1996. We have now replanted at several sites that are more winter-resistant, allowing us to return Grenache to our lineup. Our primary use of these grapes is in our southern-Rhône blend ("Sirocco"). But we enjoy the strawberry and spice of Grenache so much that we bottle some varietally. The wine was aged thirty months in 5 year-old French oak barriques. Long aging in neutral barrels intensifies the fruit but doesn't overpower the delicate Grenache flavors with oak.

We worked with the owners of Sugarloaf Vineyard to pick the perfect spot (hot!), best spacing, and ideal layout for these Grenache vines. While still a young site, the payoff is clear. We like this fruit as much as any we've used in the past, and the resulting wine is a winner. The hot location brings in all that peppery, red-fruit magic that we associate with great Grenache. To give more mouthfeel, blue fruit layers, and richness we included one blended barrel.

Like the previous two, the 2011 vintage was a challenge. It was a difficult growing year long before the first leaves appeared; a freeze the prior November damaged vineyards throughout the Columbia Valley. Most vineyards were down 20-40 percent. In the end, we brought in very little fruit. Warm temperatures through September and into October gave us a very late season and somewhat made up for the cooler start. That, and the absence of a freeze like in 2009, helped ripen what grapes were left. But we're quite happy with the outcome of the harvest that we achieved.

The resulting wines will be lower in alcohol and will have crisper, leaner, more food-friendly balance. They are more European in style.

A pioneer of Rhône varieties in Washington State, winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 1500 cases.

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