



2011 Rosé of Cabernet Franc
Ambassador Vineyard
Red Mountain

Composition:	100% Cabernet Franc
Harvest dates:	October 3, 2011
Brix at harvest:	23.0
Alcohol:	13.1%
pH:	3.74
Titrateable Acid:	5.1 gm/litre
Bottling:	April 26, 2012 118 cases

WINEMAKER'S NOTES

Yes, we know, Cabernet Franc is not a Rhône grape variety. But this was something we just couldn't pass up. The fruit is from a relatively new vineyard on Red Mountain, managed by renowned grower Dick Boushey. This rosé is made from dedicated fruit and was allowed 48 hours of skin contact before pressing off. Fermented in stainless, it was transferred to neutral oak barrels after it completed. As a result of the contact with skins & seeds, the wine developed beautiful, deep cranberry color and some tannins. This is certainly a full-bodied 'pink', but fully dry, and capable of pleasing even red-only wine drinkers. Perfect for warm summer afternoon sipping, but also pairs beautifully with Holiday meals.

The 2011 vintage was a challenge. In the end, we brought in very little fruit. But we're quite happy with the outcome of the harvest that we achieved.

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: 2000 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, Grenache Blanc, Picpoul, Cinsault, Marsanne and Counoise. ...And Cabernet Franc!

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