



**NV Vin Rosé  
Ciel du Cheval Vineyard  
Red Mountain**

<b>Composition:</b>	<b>64% '06 Viognier 36% '05 Counoise</b>
<b>Alcohol:</b>	<b>14.5%</b>
<b>pH:</b>	<b>3.45</b>
<b>Titratable Acid:</b>	<b>5.6 g/l</b>
<b>Vineyard:</b>	<b>Ciel du Cheval Red Mountain</b>
<b>Bottling:</b>	<b>May 31, 2007 254 cases</b>

**WINEMAKER'S NOTES**

This is a non-vintage blend of our 2006 Viognier and 2005 Counoise. Both wines were very bright, with good acid. This rosé is mouth-filling, fully dry yet full bodied, with deep fruit flavors, and lots of color — a red wine drinker's 'white' wine. After gentle whole-cluster press, the Viognier was fermented in stainless steel. The Counoise was fermented in small open-top bins and barrel aged in French oak. In addition to the usual rosé summer pairings, this is a "year round" wine. It will be excellent with holiday meals such as turkey, cranberry relish, and yams. Drink pink!

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Columbia Valley 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.

WASHINGTON STATE'S PREMIER RHÔNE VARIETAL WINERY

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