



NV *non sequitur*
Washington State

Composition:	33% 05 Counoise 25% 07 Grenache 24% 07 Syrah 16% 07 Mourvèdre 2% 07 Cinsault
Vineyards:	Ciel du Cheval (SY, GR, CN, MV) Boushey (SY, CIN)
Alcohol:	14.8%
Bottling:	March 26, 2009 291 cases

WINEMAKER'S NOTES

Back by popular demand, this bottling of our one-of-a-kind *non sequitur* is all Rhône varietals with an emphasis on Counoise — and all delicious. Loaded with aromatics, acid and bright fruit, it finishes with chocolate and just the right amount of licorice. Somewhat redolent of our Tierra del Sol of the early nineties, this one is sure to be a crowd pleaser!

In 2007 the weather during bloom and fruit set was good with a warm May and June. Summer had fairly average temperatures with several heat spikes which temporarily slowed ripening. An unusually cool fall resulted in gradual ripening as the grapes took some time to develop flavors. In all, 2007 produced very good fruit purity with slightly lower pH's and soft acids following malolactic fermentation. The red wines display good color and flavor depth while the whites are somewhat restrained and elegant.

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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