

	NV non sequitur
	Washington State
Composition:	37% 07 & 08 Syrah
	31% 08 Mourvèdre
	25% 07 & 08 Cinsault
	7% 08 Grenache
Vineyards:	Ciel du Cheval (SY, MV) Elephant Mountain (SY) Sugarloaf (SY, GR, MV) Boushey (CIN)
Alcohol:	14.8%
Bottling:	April 29, 2011 206 cases

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## WINEMAKER'S NOTES

This version of our perennially popular *non sequitur* changes it up with an emphasis on Syrah, Mourvèdre and Cinsault -- the bigger, bolder varieties of the Rhône. Deep, dense, inky-purple hues lead to hints of pepper, peppermint and black cherry on the nose. Moderate tannins allow the red and plum fruits to come to the fore, expressing the power that these four fine vineyards are known for. A perfect wine for ribs or burgers, it finishes with a hint of blackstrap molasses, licorice overtones, and the tantalizing bite of bittersweet chocolate.

(about  $\frac{1}{4}$  2007) 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.

(about <sup>3</sup>/<sub>4</sub> 2008) The vintage of 2008 will be remembered for its unusually cool summer and fall temperatures, but ultimately, for very classy wines. An exceptionally long, cool and rainy spring delayed bud break for at least two weeks. Once into July, a very cool summer presaged a late year, with slower and somewhat delayed veraison. As harvest approached, ripeness and overall flavor development lagged. Sugars barely reached 24° Brix - uncommonly low. Picking was late and somewhat compressed in time; finding space for fermenting about 80% simultaneously was a challenge.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Yakima 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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