



**NV *non sequitur***  
Washington State

Composition:	63% Syrah 37% Cabernet Franc
Vineyards:	Destiny Ridge (O2 CF) Elephant Mountain (O2 SY) Ciel du Cheval (O4 SY)
Alcohol:	14.8%
Bottling:	August 17-18, 2005 450 cases

**WINEMAKER'S NOTES**

What the heck is *non sequitur*? Latin, meaning "it does not follow," since McCrea Cellars only makes Rhône varietals, and this blend includes Cab Franc, a Bordeaux grape. We planned on harvesting Viognier from Destiny Ridge, but it didn't crop out. So we took their CF instead, and the result is this beautiful, expressive blend. A real crowd pleaser for burgers, roasts, lasagna and more.

A pioneer of Rhône varietals in Washington State, winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Horse Heaven Hills vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3500 cases of Syrah, Viognier, Grenache, Mourvèdre, Roussanne, and Counoise.

"Pick of the Week" [Paul Gregutt, Seattle Times](#) "A one-time-only gem showing the dazzling wine-making skills of Doug McCrea; dense fruit flavors that will knock the socks off your ankles."

**Washington State's First Winery Dedicated to Rhône Varietals**

www.McCreaCellars.com \* 1.800.378.6212