



NV Vin Rosé

Washington State

Vintage:	77% '02, 23% '01
Composition:	47% '02 Viognier 30% Saignée of '02 Syrah/Grenache 15% '01 Viognier 8% '01 Syrah/Grenache Press Fraction
Alcohol:	14.6%
Titrateable Acid:	.63g/100ml
pH:	3.53
Bottling:	5/15 and 6/6, 2003 160 cases

TASTING NOTES:

This is our second vintage of "pink wine," a blend of finished Grenache, Syrah and Viognier. This rosé is fully dry, although the deep fruit flavors may leave an impression of sweetness on the palate. Most of the Viognier was fermented in stainless steel (to preserve the delicate fruit flavors), and a small portion in neutral French oak, for texture and depth. The Grenache and Syrah came from both "saignée" (literally, "bleeding" off pink juice from freshly-crushed red grapes) and "press fraction" (the small amount that was pressed after dejuicing the "free run").

2002 was another very warm vintage in Washington state, much like '98, '00 and '01. In spite of a few strong heat spikes in June, grapes were harvested relatively late throughout the season. Although sugar levels indicated ripeness, we waited for the fruit flavors to develop fully. As a result, many wines from this vintage will be lush and fruit-forward with slightly higher alcohols, balanced by greater fruit intensity, tannin and excellent acidity.

A pioneer of Rhône varietals in Washington State, Winemaker Doug McCrea transforms grapes from the finest Yakima Valley, Red Mountain and Columbia Valley vineyards into wines of extraordinary depth, balance, complexity and finesse. Annual Production: 3400 cases of Syrah, Viognier, Grenache, Mourvedre, Roussanne, Counoise and Chardonnay.

Washington State's First Winery
Dedicated to Rhône Varietals

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