



2008 Grenache Blanc
Boushey Vineyard
Yakima Valley

Composition:	100% Grenache Blanc
Vineyard:	Boushey Lower County Line Road
Harvest date:	October 13 & 22, 2008
Alcohol:	14.1%
pH:	3.16
Titrateable Acid:	8.0 gm/litre
Bottling:	May 15, 2009 186 cases

WINEMAKER'S NOTES

Only the third vintage in Washington State, this year we were able to dedicate eight barrels of Grenache Blanc for a varietal bottling. There is only one acre in production in the Northwest, so this is truly a McCrea exclusive. The vines are sourced from the famous Beaucastel vineyard in the Rhône, via Tablas Creek. The wine is fresh, crisp, and fruit-driven, with wonderful acidity — a perfect match for shellfish or Asian cuisines. This year's is even brighter than the 2007.

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.

In the end we survived what was one of the most difficult vintages in twenty years! Generally medium-bodied with a transparent complexity, the whites are some of the finest ever and the reds will possess a rare "beauty" and elegant style. They should age gracefully.

Washington's Rhône varietal pioneer, Doug McCrea transforms grapes from the finest Yakima Valley and Red Mountain 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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