



**Novelty Hill**  
**2004 Syrah, Stillwater Creek Vineyard**

Tasting Notes	<p>Deep and dense, this is a mouth-filling wine loaded with chewy black cherry, dark plum and ripe blackberry aromas and flavors wrapped around a spicy core. The finish is supple and generous.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>The 2004 Columbia Valley growing season was marked by a hot summer and a cool September, followed by a warm October that finished ripening the grapes late in the season. While the late ripening was tricky for some vineyards carrying a larger-than-average crop load due to a January freeze, those vineyards (including ours) that dropped crop early in the season ripened grapes beautifully and the added hang time improved flavor development.</p>
Vineyard	<p>Stillwater Creek, Novelty Hill's estate vineyard, is located on a steep, south-facing slope on the Royal Slope of the Frenchman Hills, and the syrah is planted in a south-facing section of the vineyard where the soil composition is largely fractured basalt. More than one visitor has noticed the rocky soils are remarkably reminiscent of the Rhone Valley, perhaps one reason why the Syrah from this site is so outstanding.</p>
Winemaking	<ul style="list-style-type: none"><li>- Hand-picked and fermented in small lots.</li><li>- Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins.</li><li>- Aged in 50% new, 50% one-year-old French oak barrels for 18 months.</li><li>- Gravity racked every 3 - 4 months.</li></ul>
Blend	100% Syrah
Case Production	339 cases
Alcohol	14.1%
pH	3.69
Total acidity	0.52 grams/100 mL