



Novelty Hill
2005 Syrah, Stillwater Creek Vineyard

Tasting Notes An aromatic collection of red berry, dark fruit, and a hint of bacon leads to a firm core of dark, dense fruit that coats the palate and finishes long and elegant.

Mike Januik, Winemaker

Vintage Without exception, winemakers around the state agree the 2005 vintage was a classic Columbia Valley growing season. Temperatures were warm in July and August, and then the heat backed off just enough in September to ripen fruit without rushing physiological maturity. The resulting wines are notable for their deep color, wonderful aromatics and complex flavors.

Vineyard 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.

Winemaking

- Hand-picked and fermented in small lots.
- Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins.
- Aged in 50% new, 50% one-year-old French oak barrels for 18 months.
- Gravity racked every 3 - 4 months.

Blend 100% Syrah
Case Production 489 cases
Alcohol 14.4%
pH 3.63
Total acidity 0.53 grams/100 mL