



**2006 Novelty Hill Stillwater Creek Vineyard Cabernet Sauvignon  
Columbia Valley**

**Tasting Notes** Sweet blackberry, dark currants, mocha and baking spice aromas fill the glass and coat the palate. At once powerful and elegant, this is wonderfully rich, balanced wine that showcases the depth of Washington Cabernet Sauvignon as well as Stillwater Creek's distinct *terroir*.

*Mike Januik, Winemaker*

**Vintage** The 2006 growing season was marked by dry, steady, warm conditions that produced wines with outstanding, ripe fruit character. As is typical of the Columbia Valley, September and October temperatures warmed during the day, then cooled at night. These daily temperature fluctuations late in the season gave the grapes extra time to ripen without rushing physiological maturity resulting in balanced, expressive wines with good natural acidity.

**Vineyard** Novelty Hill's estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. With the goal of growing world-class wine grapes through careful vineyard management and innovative clonal selection, the vineyard is recognized for its unique collection of premium varietal clones, predominately Cabernet Sauvignon, Merlot and Syrah.

**Winemaking**

- Hand-picked and fermented in small lots
- Gentle pumpovers during fermentation helped extract generous color and flavor while producing soft, supple tannins
- Gravity racked every three months to soften and clarify the wine
- Aged 18 months in predominately French oak barrels

**Blend** 95% Cabernet Sauvignon; 5% Merlot

**Case Production** 482 cases

**Alcohol** 14.2%

**pH** 3.78

**Total Acidity** 0.52 g/100 ml