



NOVELTY HILL

**2006 Malbec
Stillwater Creek Vineyard**

Tasting Notes	<p>Perfumed, floral nose with notes of dark fruit and spice. Full bodied, generous and well balanced, this wine offers plenty of rich, dark fruit and spice flavors that define the lengthy, expressive finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>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 temperatures 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.</p>
Vineyard	<p>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. Semillon is planted on the north section of the vineyard in an area filled with unique soils containing fractured basalt, an anomaly in the Columbia Valley and perhaps one reason Semillon from here is so distinct.</p>
Winemaking	<ul style="list-style-type: none">• A combination of punch downs and pumpovers were used to extract color and flavor during the early stages of fermentation• Fermentation was finished in barrels to integrate the fruit and oak• Gravity-racked to soften and clarify the wine• Aged in both new and one-year-old barrels, predominately French oak for 18 months
Blend	90% Malbec, 7% Merlot, 3% Cabernet Sauvignon
Case Production	159cases
Alcohol	14.4%
pH	3.65
Total acidity	0.50 grams/100 mL