



**2006 Novelty Hill Sauvignon Blanc
Stillwater Creek Vineyard**

Tasting Notes	<p>Stillwater Creek Vineyard Sauvignon Blanc is winning a strong following from critics and consumers alike for its elegance, balance and ripe fruit character. Green apple and lively citrus aromas and flavors complement this wine's mineral notes leaving a distinct impression of the vineyard. Bright acidity balances a creamy mouth feel for a rich, concentrated 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 give 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. 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.</p>
Winemaking	<ul style="list-style-type: none">• Barrel fermented in 100% French oak• <i>Sur lie</i> aged eight months for richness and a creamy texture• Blended with Semillon to lengthen the finish
Blend	<p>88% Sauvignon Blanc 12% Semillon</p>
Case Production	<p>999 cases</p>
Alcohol	<p>13.5%</p>
pH	<p>3.31</p>
Total acidity	<p>0.60 grams/100 ml</p>