



**2006 Novelty Hill Semillon
Stillwater Creek Vineyard**

Tasting Notes	<p>Delicious aromas of melon and a hint of butterscotch wrap around a juicy core of melon, fresh fig and honey. The finish is polished and round.</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. 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">• Barrel fermented in 100% French oak• <i>Sur lie</i> aged nine months for richness and a creamy texture
Blend	100% Semillon
Case Production	751 cases
Alcohol	13.5%
pH	3.24
Total acidity	0.57 grams/100 ml