



NOVELTY HILL

2006 Novelty Hill Syrah Columbia Valley

Tasting Notes	<p>An elegant, concentrated wine with smoked meat and dark fruit aromas. Loaded with ripe plum and blueberry across the palate, this full-bodied wine offers excellent balance across a long, lush 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 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.</p>
Vineyard	<p>Our 2006 Syrah relies heavily on grapes from our estate vineyard, Stillwater Creek (70%). The soil here is mixed with large pieces of fractured basalt; and visitors often remark on its similarity to the Rhone Valley, perhaps one reason why Syrah from here is so outstanding. The balance of the wine relies on Lewis Vineyard (30%) grapes. Known for its low yields and concentrated grapes, Lewis is one of Mike Januik's favorite Syrah vineyards in the state.</p>
Winemaking	<ul style="list-style-type: none">- Hand-picked and fermented in small lots- Crush, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins- Aged in a combination of new and one-year-old French oak barrels for 18 months- Gravity raked every 3 - 4 months
Blend	<p>99% Syrah 1% Cabernet Sauvignon</p>
Case Production	1,233 cases
Alcohol	14.4%
pH	3.72
Total acidity	0.54 g/100 ml

