



**2007 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 An unusual spring heat wave just before bloom resulted in smaller-than-average berry size in 2007 adding concentration and flavor to the finished grapes. Good set after bloom, ideal summer growing conditions, and warm fall days and cool nights that ripened grapes slowly and evenly gave winemakers a near-perfect vintage that produced wines with excellent natural acidity and deep, fresh flavor.

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 190 cases
Alcohol 14.2%
pH 3.78
Total Acidity 0.52 g/100 ml