



## NOVELTY HILL

### 2007 Novelty Hill Sangiovese Stillwater Creek Vineyard

Tasting Notes	<p>A bright, aromatic wine with layers of dark berry, cherry and plum unfolding on the palate. Smooth and supple with balanced tannins and loads of fruit that linger deliciously across a lengthy finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>A fantastic vintage due in part to an unusual spring heat wave just before bloom that resulted in smaller-than-average berries, adding concentration and flavor to the grapes. Good set after bloom, ideal summer temperatures, and Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.</p>
Vineyard	<p>Novelty Hill's family-owned estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. The vineyard is developing a growing reputation for high quality wines through innovative clonal selection, such as Sangiovese clones 19 and 23, two Tuscan favorites yielding superior results.</p>
Winemaking	<ul style="list-style-type: none"><li>- Hand-picked and fermented in small lots</li><li>- Crush, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins</li><li>- Aged in a combination of new and one-year-old French oak barrels for 20 months</li><li>- Gravity racked every 3 - 4 months</li></ul>
Blend	<p>93% Sangiovese 5% Cabernet Sauvignon 2% Merlot</p>
Case Production	<p>188 cases</p>
Alcohol	<p>14.2%</p>
pH	<p>3.57</p>
Total acidity	<p>0.56 g/100 ml</p>