



**2007 Novelty Hill Sauvignon Blanc
Stillwater Creek Vineyard**

Tasting Notes	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. <i>Mike Januik, Winemaker</i>
Vintage	The 2007 harvest yielded grapes with wonderful concentration and flavor, due in large measure to the year's picture-perfect growing conditions and smaller-than-average berry size. Good set after bloom, ideal summer conditions, and warm days and cool nights throughout the fall ripened grapes slowly and evenly. The resulting wines show deep, intense flavor along with excellent balance and natural acidity.
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.
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	80% Sauvignon Blanc 20 % Semillon
Case Production	1,311 cases
Alcohol	13.5%
pH	3.19
Total acidity	0.62 grams/100 ml