



## NOVELTY HILL

### 2008 Novelty Hill Sangiovese Stillwater Creek Vineyard

**Tasting Notes**      Bright and juicy, fresh strawberry aromas and flavors intertwine with layers of dark berry, cherry and a hint of spice to linger across a generous finish.

*Mike Januik, Winemaker*

**Vintage**              The 2008 growing season was cooler than usual, delaying veraison by as much as 2-3 weeks but time spent thinning crops and dropping uneven clusters over the summer kept the vines in balance and allowed the grapes to ripen beautifully. Harvest conditions in September and October were picture-perfect, marked by the Columbia Valley's typical warm fall days and cool nights, and the resulting wines boast striking flavors and juicy acidity.

**Vineyard**             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.

**Winemaking**        - 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 20 months  
- Gravity racked every 3 - 4 months

**Blend**                 100% Sangiovese

**Case Production**    186 cases

**Alcohol**              14.4%

**pH**                     3.68

**Total acidity**        0.53 g/100 ml