



NOVELTY HILL

**2008 Novelty Hill Syrah
Columbia Valley**

Tasting Notes	<p>Bold, with an earthy richness, this densely flavored, spicy Syrah is packed with ripe black cherry, dark plum and sweet blackberry that leaves a lush impression on a lengthy finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>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.</p>
Vineyard	<p>The 2008 Syrah is sourced primarily from our estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills. The soil 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 blend relies on Lewis Vineyard Syrah grown in the Yakima Valley. 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- Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins- Gravity racked every 3 - 4 months- Aged in a combination of new and once used French oak barrels for 22 months
Blend	100% Syrah
Case Production	534 cases
Alcohol	14.4%
pH	3.65
Total acidity	0.57 g/100 ml