



**NOVELTY HILL**

**Novelty Hill  
2008 Syrah, Stillwater Creek Vineyard**

Tasting Notes	<p>Glorious stuff, this refined but elegant Syrah offers black cherry, ripe berry and spicy plum aromas and flavors. Balanced and well structured, the lengthy finish is jammy and rich.</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>Stillwater Creek, Novelty Hill's estate vineyard, is located on a steep, south-facing slope on the Royal Slope of the Frenchman Hills, and the syrah is planted in a south-facing section of the vineyard where the soil composition is largely fractured basalt. More than one visitor has noticed the rocky soils are remarkably reminiscent of the Rhone Valley, perhaps one reason why the Syrah from this site is so outstanding.</p>
Winemaking	<ul style="list-style-type: none"><li>- Hand-picked and fermented in small lots.</li><li>- Crushed, 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 50% new, 50% one-year-old French oak barrels for 18 months.</li><li>- Gravity racked every 3 - 4 months.</li></ul>
Blend	100% Syrah
Case Production	163 cases
Alcohol	14.4%
pH	3.78
Total acidity	0.56 grams/100 mL