



NOVELTY HILL

2009 Novelty Hill Viognier Stillwater Creek Vineyard Columbia Valley

Tasting Notes Fresh pear, apricot and spice aromas and flavors stretch across a lengthy finish. A lively wine with just the right amount of acidity to leave a balanced, polished impression.

Mike Januik, Winemaker

Vintage A cool, wet spring delayed bud break by a few weeks, but weather worries quickly subsided with the arrival of a warm, dry June and picture-perfect growing conditions throughout July and August. Fall conditions were equally ideal, with grapes reaching impeccable ripeness at a record pace. By early October, harvest was complete and the reward for a frenetic September was a glorious vintage marked by wines with generous, fruit-forward aromas and flavors and excellent natural acidity.

Vineyard Novelty Hill's estate vineyard, Stillwater Creek on the Royal Slope of the Frenchman Hills, is a warm site known for its unique soils filled with fractured basalt that are often compared to soils found in the Rhone Valley. Perhaps this is one reason why this delicate, balanced Viognier is so true to its varietal character.

Winemaking

- Whole cluster pressed to gently extract the juice
- Barrel fermented and *sur lie* aged for nine month in neutral French oak to add complexity to the finished wine and heighten the grapes' wonderful aromatics

Blend 96% Viognier
4% Roussanne

Case Production 391
Alcohol 13.5%
pH 0.58
Total acidity 3.39