



NOVELTY HILL

**2007 Novelty Hill Syrah
Columbia Valley**

Tasting Notes	<p>This is a concentrated, earthy wine with ripe plum and blackberry at its core. A hint of black pepper, spice and rich tannins add dimension and continue across a distinctive, long-lived finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>Due to an unusual spring heat wave just before bloom, berries were smaller-than-average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.</p>
Vineyard	<p>Our Columbia Valley Syrah relies heavily on grapes from Stillwater Creek, Novelty Hill's estate vineyard located on a steep, south-facing grade on the Royal Slope of the Frenchman Hills. Syrah is planted in a section of the vineyard where the soil is mixed with large pieces of fractured basalt. More than one visitor here has noticed a remarkable similarity to the Rhone Valley, perhaps one reason why Syrah from this site is so outstanding.</p>
Winemaking	<ul style="list-style-type: none">- 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 18 months- Gravity racked every 3 - 4 months
Blend	<p>100% Syrah</p>
Case Production	<p>501 cases</p>
Alcohol	<p>14.1%</p>
pH	<p>3.74</p>
Total acidity	<p>0.55 g/100 ml</p>