



**2008 Novelty Hill Chardonnay
Stillwater Creek Vineyard**

Tasting Notes	<p>Lush and creamy, this mouth filling wine hints of freshly baked apple pie wrapped around a core of ripe pear, crisp apple and a hint of citrus. Richly textured and supple on the palate, with a generous, concentrated 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>Novelty Hill's estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. With the goal of growing world-class wine grapes through careful vineyard management and innovative clonal selection, the vineyard is recognized for its unique collection of premium varietal clones. In 2010, Washington wine critic Paul Gregutt named Stillwater Creek as one of the Top 20 vineyards in the state.</p>
Winemaking	<ul style="list-style-type: none">• Barrel fermented in new and one year old French oak.• Malolactic fermentation gives the wine a rich, creamy mouth feel• <i>Sur lie</i> aged eight months for richness and a creamy texture
Case Production	1,222 cases
Alcohol	13.5%
pH	3.30
Total acidity	0.56 grams/100 ml