



Novelty Hill
2008 Grenache, Stillwater Creek Vineyard

Tasting Notes	<p>A rich, layered wine packed with delicious fruit aromas and flavors including wild berry and currant that linger across a balanced, spicy 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 gaining a following for its Rhone varieties. Our Grenache is planted on a steep, south-facing section of the vineyard, notable for large chunks of fractured basalt throughout the soil. By cropping the vines for low yields, the vineyard produces an exceptional example of this classic Rhone variety.</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.- Aged in predominately French oak barrels for 18 months- Gravity racked every 3 - 4 months.
Blend	94% Grenache, 6% Syrah
Case Production	247 cases
Alcohol	14.4%
pH	3.57
Total acidity	0.53 grams/100 mL