



NOVELTY HILL

**2009 Novelty Hill Syrah
Columbia Valley**

Tasting Notes	<p>Rich and dark, with ripe plum, sweet blackberry and exotic spice aromas and flavors woven around a core of dark fruit. This is a deep, multi-layered wine, notable for its power and grace as well as a silky, long finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>The spring of 2009 was cooler and wetter than usual delaying bud break by a few weeks, but cool weather worries quickly subsided with the arrival of warm, dry weather in June. Temperatures continued to climb in July and stayed warm through August. Ideal weather conditions in September and into early October ripened grapes beautifully at a record pace resulting in a short, compressed harvest that wrapped up in early October.</p>
Vineyard	<p>Like previous vintages, the 2009 Syrah is sourced primarily from Stillwater Creek (80%), our estate vineyard on the Royal Slope of the Frenchman Hills. The soil here is mixed with large pieces of fractured basalt, perhaps one reason why Stillwater Creek Syrah is so outstanding. The balance of the blend (20%) relies on Lewis Vineyard Syrah grown in the Yakima Valley. Known for its low yields and concentrated grapes, Lewis is one of Mike Januik's favorite Syrah vineyards in the state.</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- Gravity racked every 3 - 4 months- Aged in half new, half used French oak barrels for 22 months
Blend	100% Syrah
Case Production	612 cases
Alcohol	14.4%
pH	3.76
Total acidity	0.52 g/100 ml