



NOVELTY HILL

## 2002 NOVELTY HILL SYRAH COLUMBIA VALLEY

### TASTING NOTES

Deep and dense, this is a fruit-forward, jammy wine that combines berry, warm toasted oak and vanilla aromas with bold, black cherries and dark plums. Balanced and well-structured, the lengthy finish leaves a delicious berry impression complemented by a hint of chocolate.

[ *Mike Januik, Winemaker* ]

### VINTAGE

The 2002 vintage was a winemaker's dream come true. Overall, the vintage was warm. Temperatures spiked briefly in July, then moderated. The harvest was warm and dry. Grapes ripened to perfection, yielding balanced fruit and rich, flavorful, complex wines.

### VINEYARD

Most of the grapes for the debut release of our Columbia Valley Syrah were grown at our estate vineyard, Stillwater Creek. The site is located on a steep, south-facing slope on the Royal Slope of the Frenchman Hills, and the Syrah is planted in a section of the vineyard where the soil composition is largely fractured basalt. More than one visitor has noticed that the rocky soils are remarkably reminiscent of the Rhone Valley – perhaps one reason why the Syrah from this site is so outstanding.

### WINEMAKING

- 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 50% new, 50% one-year-old French oak barrels for 18 months.
- Gravity racked every 3 - 4 months.

### CASE PRODUCTION

514 cases

### ALCOHOL

14.1%

### pH

3.7

### TOTAL ACIDITY

0.57 g/100 ml