



NOVELTY HILL

2002 NOVELTY HILL STILLWATER CREEK VINEYARD SYRAH

TASTING NOTES

This debut release of Novelty Hill's estate Syrah is most notable for its finesse and concentrated dark fruit. Black cherries, fennel and a hint of violet combine for an enticing nose. The mouth-feel is rich and satisfying with a broad mid-palate that offers layers of complex black fruit and a hint of smoke across a silky finish.

[*Mike Januik, Winemaker*]

VINTAGE

Many Columbia Valley winemakers – including ours – believe 2002 ranks in the top four vintages of the last 20 years. Overall, the season was warm. Temperatures spiked briefly in July, then moderated. The harvest was warm and dry. Grapes ripened to perfection, yielding balanced fruit and complex, flavorful wines.

VINEYARDS

Stillwater Creek, Novelty Hill's estate vineyard, is located on a steep, south-facing slope on the Royal Slope of the Frenchman Hills, and the syrah is planted in a south-facing section of the vineyard where the soil composition is largely fractured basalt. More than one visitor has noticed 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
- Gravity racked every 3 - 4 months
- Aged for 18 months in new & one-year-old barrels; 80% French oak, 20% American oak

BLEND

100% Syrah

CASE PRODUCTION

100 cases

ALCOHOL

14.1%

pH

3.66

TOTAL ACIDITY

0.57 g/100 ml