



NOVELTY HILL

2003 NOVELTY HILL SYRAH, COLUMBIA VALLEY

TASTING NOTES

Like the debut vintage of our Syrah in 2002, this wine is dense and fruit-forward. Ripe black fruit and warm, spicy aromas give way to a mouthful of dark cherries and plums. Balanced and well-structured, with a rich finish.

[*Mike Januik, Winemaker*]

VINTAGE

The Columbia Valley's vintages are remarkably consistent. Summers are long and dry; autumn temperatures are warm during the day and cool at night allowing the grapes to retain their natural acidity. The 2003 vintage was no exception. It was a banner year and is most notable for its warm temperatures and high overall heat accumulation that produced wines with outstanding ripe fruit character.

VINEYARD

Our Columbia Valley Syrah relies heavily on grapes from 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 a combination of new and one-year-old French oak barrels for 18 months
- Gravity racked every 3 - 4 months

CASE PRODUCTION

756 cases

ALCOHOL

14.1%

pH

3.72

TOTAL ACIDITY

0.54 g/100 ml