



NOVELTY HILL

2004 NOVELTY HILL SAUVIGNON BLANC, STILLWATER CREEK VINEYARD

TASTING NOTES

A refreshing mix of melon and citrus along with mineral aromas and flavors combine for a lively wine that leaves a distinct impression of the vineyard. The finish is concentrated and rich.

[*Mike Januik, Winemaker*]

VINTAGE

The 2004 Columbia Valley growing season produced another stellar vintage resulting in wines with generous, fresh fruit character and plenty of natural acidity. The ripe, balanced wines that mark the vintage are due in large measure to ideal weather conditions throughout a long growing season that started early and stretched late into the fall.

VINEYARD

Novelty Hill's estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. With the goal of growing world-class wine grapes through careful vineyard management and innovative clonal selection, the vineyard is recognized for its unique collection of premium varietal clones.

WINEMAKING

- Barrel fermented in 100% French oak
- Sur lie aged seven months for richness and a creamy texture
- Blended with Semillon to lengthen the finish

BLEND

81% Sauvignon Blanc
19% Semillon

CASE PRODUCTION

315 cases

ALCOHOL

13.5%

pH

3.12

TOTAL ACIDITY

0.60 g/100 ml