



**2007 Novelty Hill Viognier
Stillwater Creek Vineyard**

Tasting Notes	<p>Our 2007 Viognier, balanced and pure, reflects the ripe fruit character of the vintage. Fresh floral aromas introduce a refreshing, layered wine with ripe apricot and melon aromas and flavors, enhanced by an appealing mineral note that tempers the ripeness of the fruit on a lengthy finish.</p> <p><i>Mike Januik, Winemaker</i></p>
Vintage	<p>Due to an unusual spring heat wave just before bloom, berries were smaller-than-average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.</p>
Vineyard	<p>Novelty Hill's estate vineyard, Stillwater Creek, is a warm site known for its unique soils filled with fractured basalt similar to soils found in the Rhone Valley. Perhaps this is one reason why this delicate, balanced Viognier is so true to its varietal character.</p>
Winemaking	<ul style="list-style-type: none">• Barrel fermented in 100% French oak• <i>Sur lie</i> aged for nine months
Blend	<p>95% Viognier 5% Roussanne</p>
Case Production	<p>436 cases</p>
Alcohol	<p>13.5%</p>
pH	<p>3.46</p>
Total acidity	<p>0.60 grams/100 ml</p>