

2012 Novelty Hill Sangiovese Stillwater Creek Vineyard

Tasting Notes Bright and juicy, with fresh strawberry aromas and flavors woven

around a focused core of red currant, cherry and spice that linger

across a lively finish.

Mike Januik, Winemaker

Vintage The 2012 vintage produced impeccable wines with excellent color

and flavor, thanks to an outstanding growing season. Spring 2012 temperatures were relatively cool but rose quickly, and by summer the weather was remarkably consistent. Early July temperatures were warm and stayed that way through harvest. Small berries packed with intense flavor matured beautifully, and the resulting flavor profiles were expressive and true to the grapes' varietal character.

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Novelty Hill's family-owned estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. The vineyard is developing a growing reputation for high quality wines through innovative clonal selection, such as Sangiovese clones 19 and 23, two Tuscan favorites

yielding superior results.

Winemaking - Hand-picked and fermented in small lots

- Crush, de-stemmed, fermented and pumped-over twice daily to

extract deep color and flavor

- Gravity racked every 3 - 4 months

- Aged in 35% new, 65% once-used French oak barrels for 22

months

Blend 100% Sangiovese

Case Production 444 cases Alcohol 14.4% pH 3.58

Vineyard

Total acidity 0.60 g/100 ml