NOVELTY HILL

2012 Grenache
Stillwater Creek Vineyard

Tasting Notes	Fresh and vibrant, this delicious, medium-bodied wine offers generous aromas of sweet cherries and wild strawberries that repeat on the palate and echo across a savory, silky finish. *Mike Januik, Winemaker*
Vintage	The 2012 vintage produced impeccable wines thanks to a near perfect 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 spot-on.
Vineyard	Washington Grenache continues to gain an enthusiastic following and the only thing holding it back from all-star status is the limited number of vines planted in the state. Fortunately for Novelty Hill, Stillwater Creek, the winery's estate vineyard has proven to be an ideal site for this delicious grape. Planted on a steep, south-facing section of the vineyard notable for the large chunks of fractured basalt found throughout the soil, the vineyard produces an exceptional example of this classic Rhone variety.
Winemaking	- Hand-picked and fermented in small lots - Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins - Aged 20 months in half new French oak, half used French oak barrels
Blend	100% Grenache
Case Production	197 cases
Alcohol	14.4%
pH	3.46
Total acidity	0.58 grams/100 mL