

NOVELTY HILL

2013 MALBEC, STILLWATER CREEK VINEYARD

TASTING NOTES

“An expressive wine with showy aromas and flavors. Red berry, ripe cherry and dark plum gain richness across the palate and linger on a supple finish.”

- Mike Januik, Winemaker

VINTAGE

2013 was the warmest Columbia Valley growing season in ten years preceding it. The vintage produced ripe, aromatic wines that benefitted from extended hang-time thanks to a cooler than usual September. Bud break was early, followed by dry, warm weather that lasted until a lengthy rainstorm crossed the state in mid-June. Because of the precipitation, the vines established a solid canopy that protected the grapes from high temperatures that persisted through July and August. Harvest started early, but cool September temperatures slowed ripening considerably. By October, the Columbia Valley's typical warm fall weather pattern returned and the grapes finish ripening beautifully to produce delicious, balanced wines with excellent acidity.

VINEYARD

Varietal Columbia Valley Malbec continue to gain a following, and Novelty Hill's estate vineyard, Stillwater Creek on the Royal Slope of the Frenchman Hills, is leading the way. Through careful vineyard management and innovative clonal selection, this steep, south-facing vineyard has earned a reputation for high quality grapes.

WINEMAKING

- Hand-picked and fermented in small lots
- Gentle pump overs during fermentation helped extract color and flavor while yielding soft, supple tannins
- Gravity racked every 3-4 months
- Aged 20 months 26% new, 45% used French oak; 17% new American, 12% used American oak barrels

AVA	Columbia Valley
Blend	85% Malbec 12% Cabernet Sauvignon 3% Merlot
Cases	379
Alcohol	14.4%
pH	3.68
Total Acidity	0.54 g/100 ml

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