

NOVELTY HILL

2013 SYRAH, STILLWATER CREEK VINEYARD

TASTING NOTES

“This classic Washington State Syrah offers heady aromas of coffee bean and ripe fruit, a perfect compliment to the wine’s dark fruit flavors that mingle with a hint of earthiness and spice across a textured palate. The finish is long and lingering with a hint of sweet oak.”

- 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

Stillwater Creek is Novelty Hill’s estate vineyard. The site is located on a steep, south-facing slope on the Royal Slope of the Frenchman Hills. Syrah is planted in a section of the vineyard where the soil composition is largely fractured basalt, and more than one visitor has noticed the rocky soils are remarkably reminiscent of the Rhone Valley, perhaps one reason why Syrah from this site is consistently outstanding.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented and gently pumped over to extract deep color and flavor
- Gravity racked every 3-4 months
- Aged 20 months 40% new French oak, 60% used French oak barrels

AVA	Columbia Valley
Blend	100% Syrah
Cases	486
Alcohol	14.4%
pH	3.78
Total Acidity	0.57 g/100 ml

noveltyhillwines.com

