

NOVELTY HILL

2013 MERLOT, STILLWATER CREEK VINEYARD

TASTING NOTES

Polished tannins wrap around an expressive mouthful of balanced flavors, most notably red currant, fresh blueberry, wild raspberry and spice. Rich and mouth filling, with a generous, textured finish.

- *Mike Januik, Winemaker*

VINTAGE

2013 was the warmest Columbia Valley growing season in the 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

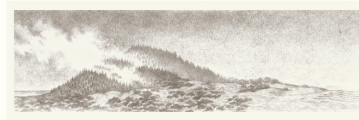
With the goal of growing quality wine grapes through careful vineyard management and innovative clonal selection, Stillwater Creek has earned a reputation as one of Washington State's top vineyards. Planted in 2000 on a steep, south-facing site in the Frenchman Hills, the vineyard is regarded for its unique collection of premium varietal clones, predominately Merlot, Cabernet Sauvignon and Syrah.

WINEMAKING

- A combination of punch downs and pump overs were used to extract color and flavor during early fermentation
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity-racked to soften and clarify the wine
- Aged 22 months in new and one-year-old barrels, 80% French oak and 20% American oak

AVA	Columbia Valley
Blend	93% Merlot 4% Malbec 3% Cabernet Sauvignon
Cases	447
Alcohol	14.4%
pH	3.72
Total Acidity	0.52 g/100 ml

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