

NOVELTY HILL

2013 CABERNET SAUVIGNON

TASTING NOTES

Generous, supple and focused, this aromatic Cabernet Sauvignon offers wild blackberries, ripe cherries and vanilla spice in the glass and on the palate, gaining intensity across a 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

The Columbia Valley is a diverse growing region that produces a wide range of fruit expressions, and few Washington winemakers know the land as well as veteran vintner Mike Januik. Like previous vintages of this wine, Mike relies on Novelty Hill's estate vineyard Stillwater Creek as the predominant source for this blend in addition to grapes from a limited selection of top Columbia Valley vineyards used to build layers of complexity in the finished wine.

WINEMAKING

- A combination of punch downs and pumpovers were used to extract color and flavor during the early stages of fermentation
- Fermentation was finished in barrels to integrate the fruit and oak
- Regular gravity-racking to soften and clarify the wine
- Aged 21 months in 70% French, 30% American oak barrels, approximately half new

AVA	Columbia Valley
Blend	93% Cabernet Sauvignon 5% Merlot, 2% Malbec
Cases	5,902
Alcohol	14.4%
pH	3.74
Total Acidity	0.56 g/100 ml
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