

NOVELTY HILL

2013 CASCADIA

TASTING NOTES

Deep ruby in color, Cascadia's perfumed nose offers black cherry and cassis notes framed by aromatic espresso, dark chocolate and toasted spice. Ripe, full and opulent on the palate with a core of fresh picked cherries, summer berries and baking spice. Plush and balanced, with a braid of minerality woven through the lively and lengthy finish.

- Mike Januik, Winemaker

VINTAGE

The 2013 vintage 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.

VINEYARDS

Quintessence Vineyard Cabernet Sauvignon is one of the most talked about Red Mountain plantings in the last several years and was selected for this lavish Cab-based blend for its concentrated, dark fruit flavors and bold tannins. Novelty Hill's Stillwater Creek estate vineyard Merlot, with its dark, saturated color and perfumed aromatics, is always one of our favorite wines each vintage and was paired with Red Mountain Cabernet Sauvignon to create a seamless blend. Stillwater Creek Vineyard Malbec rounds out the front and mid-palate.

WINEMAKING

- Handpicked grapes were pumped over during fermentation to extract color and flavor while avoiding harsh tannins
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity racked to soften and clarify the wine
- A careful selection of the finest lots of the vintage chosen to achieve a seamless assemblage of color, aromatics, texture and length
- Aged 22 months in French oak barrels, half new

AVA Columbia Valley

Blend 57% Cabernet Sauvignon
41% Merlot
2% Malbec

Cases 339

Alcohol 14.4%

pH 3.68

Total Acidity 0.54 g/100 ml

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