

NOVELTY HILL

2014 SANGIOVESE, STILLWATER CREEK VINEYARD

TASTING NOTES

“A bright, ruby-red wine with inviting ripe cherry, fresh strawberry and spicy currant aromas and flavors. Medium-bodied, with polished tannins and a lively finish that lasts.”

- Mike Januik, Winemaker

VINTAGE

The 2014 growing season gave winemakers yet another picture perfect vintage. Spring conditions were moderate, free of frost and other weather worries. Summer temperatures were warm and stayed that way through harvest. Picking started before Labor Day, with the Columbia Valley’s classic warm daytime temperatures and cool autumn evenings providing enough natural acidity to give finished wines their bright, fresh finish.

VINEYARD

Novelty Hill’s family-owned estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State’s Columbia Valley. The vineyard is developing a growing reputation for high quality wines through innovative clonal selection, such as Sangiovese clones I9 and 23, two Tuscan favorites yielding superior results.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented and gently pumped over twice daily to extract deep color and flavor without imparting harsh tannins
- Gravity racked every 3-4 months
- Aged 21 months in 48% new, predominately French oak barrels

AVA	Columbia Valley
Blend	94% Sangiovese 6% Cabernet Sauvignon
Cases	492
Alcohol	14.4%
pH	3.66
Total Acidity	0.58 g/100 ml

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