NOVELTY HILL

2011 Novelty Hill Royal Slope Red
Columbia Valley

Tasting Notes	Filled with lovely aromas of sweet cherry and a hint of toast, this fresh, medium-bodied wine offers bright acidity across the palate and a deliciously spicy finish accented with wild huckleberry. *Mike Januik, Winemaker*
Vintage	The 2011 vintage will be remembered as a cooler year than is typical of the Columbia Valley that came together late in the season to produce aromatic, flavorful wines with good acidity. A cool spring brought a late start to the growing season. June and July conditions were moderate, but August temperatures were similar to a typical year; and a heat wave in September allowed the grapes to finish ripening beautifully to yield wines with expressive varietal character.
Vineyards	Novelty Hill's family-owned estate vineyard, Stillwater Creek on the Royal Slope of the Frenchman Hill is the primary source for this delicious blend. First planted in 2000, the site has quickly distinguished itself as one of the most exciting new Columbia Valley vineyards of the last decade.
Winemaking	• Twice-daily pumpovers gently extracted color and flavor from the grapes during the early stages of fermentation • Fermentation finished in barrels to integrate the fruit and oak • Gravity racked to soften and clarify the wine • Aged 21 months in half new, half used oak barrels; 65% French oak, 35% American oak barrels
Blend	29% Merlot; 18% Cabernet Sauvignon, 14% Cabernet Franc, 11% Mourvèdre, 10% Syrah, 10% Petit Verdot, 6% Malbec, 2% Sangiovese
Total Production	2,745 cases
Alcohol	14.4%
pH	3.70
Total Acidity	0.56 grams/100 mL