

# NOVELTY HILL

## 2016 CHARDONNAY, STILLWATER CREEK VINEYARD

### TASTING NOTES

Juicy pear, ripe apricot, warm cinnamon and refreshing hints of citrus aromas and flavors wrap around a rich, creamy mid-palate that lingers across a textured, lengthy finish.

- Mike Januik, Winemaker

### VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in an early bud break. Temperatures continued to climb into early summer then cooled slightly to slow growing conditions perfectly throughout July and August. Moderate temperatures continued into the fall easing the ripening pace just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with purity of flavors and balanced acidity.

### VINEYARD

Novelty Hill's estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley, is notable for its unique soils. Fractured basalt found throughout the vineyard imparts an appealing mineral character to Chardonnay planted here. Innovative clonal selection distinguishes the vineyard as well, including Entav clone 95, a relative newcomer to the Columbia Valley. The 2016 Novelty Hill Stillwater Creek Vineyard Chardonnay is a blend of three clones.

### WINEMAKING

- Barrel fermented in 40% new, 60% used French oak
- Malolactic fermentation gives the wine a rich, creamy mouth feel
- *Sur lie* aged for ten months to integrate the fruit and oak

AVA	Columbia Valley
Blend	100% Chardonnay
Cases	2,010
Alcohol	13.5%
pH	3.35
Total Acidity	0.58 g/100 ml

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