

NOVELTY HILL

2017 LATE HARVEST SEMILLON, STILLWATER CREEK VINEYARD

TASTING NOTES

The 2017 Late Harvest Semillon is a richly textured wine with beautiful aromas of honey-infused apricot and exotic passion fruit. Weighty and elegant, offering juicy stone fruit flavors laced around a subtle hint of orange peel on the palate, this wine has just enough mouth-watering acidity to balance the residual sugar leaving a long, lush impression. Enjoy now and for decades to come.

- Mike Januik, Winemaker

VINTAGE

Spring 2017 was marked by cool, wet weather that resulted in a late bud break, but hot, dry summer conditions accelerated the season and put ripening back on track. Clusters were small with fewer berries than usual allowing light to penetrate the clusters and color the berries from all the sides. Fall temperatures were moderate and even weather provided us with an opportunity to set aside a block of Semillon and allow it to hang late into the year to develop botrytis cinerea, a condition that causes the grapes to shrivel and concentrate sugar in each delicious berry.

VINEYARD

Novelty Hill's estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. Semillon is planted in the north section of the vineyard in an area filled with unique soils containing fractured basalt, an anomaly in the Columbia Valley and perhaps one reason why Semillon from here is so distinct.

WINEMAKING

- Handpicked on December 7, 2017 at 41.4° brix
- Carefully sorted for appropriate shrivel to produce deliciously high levels of residual sugar in the fermented wine
- Whole cluster pressed to avoid bitterness
- Barrel fermented in neutral French oak and *sur lie* aged for four months

Blend	100% Semillon
Cases	313
Alcohol	10.0%
pH	3.38
Total Acidity	0.75 g/100 ml
Residual Sugar	24.5%

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