

NOVELTY HILL

2016 MERLOT, STILLWATER CREEK VINEYARD

TASTING NOTES

Expressive red currant, fresh blueberry and wild raspberry aromas and flavors are made all the more lovely with a hint of baking spice and dark chocolate. Bright and focused on the mid-palate, this is a multi-layered wine with silky tannins and a generous, textured 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.

VINEYARD

With the goal of growing quality wine grapes through careful vineyard management and innovative clonal selection, Stillwater Creek has earned a reputation as one of Washington State's top vineyards. Planted in 2000 on a steep, south-facing site in the Frenchman Hills, Novelty Hill's estate vineyard is regarded for its unique collection of premium varietal clones, predominately Merlot, Cabernet Sauvignon and Syrah.

WINEMAKING

- Hand harvested in small lots
- Gently pumped over during fermentation to extract color and flavor while producing soft, supple tannins
- Gravity-racked to soften and clarify the wine
- Aged 21 months; 85% French oak barrels, 15% American oak; 45% new

AVA Columbia Valley

Blend 87% Merlot
13% Cabernet Sauvignon

Cases 551

Alcohol 14.4%

pH 3.72

Total Acidity 0.55 g/100 ml

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