

NOVELTY HILL

2017 OXBOW

TASTING NOTES

Brimming with black licorice, currants, crushed boysenberries, and spice in the glass and on the palate. A wine of refined elegance with a rich, persistent finish.

- 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 vine and color the fruit from all sides. This, combined with near perfect fall harvest conditions, yielded fresh, expressive wines with outstanding flavor and structure.

VINEYARDS

Planted in 2000 on a steep, south-facing hillside on the Royal Slope of the Frenchman Hills, Novelty Hill's Stillwater Creek vineyard quickly earned a reputation for its top quality Syrah. The site's fractured basalt rock and extreme southern exposure are ideal for reds, especially Rhone varieties. For Novelty Hill's first GSM blend, winemaker Mike Januik sourced grapes from Stillwater Creek, along with select lots from another top Columbia Valley vineyard. The diverse vineyard sites make for a complex, multi-layered blend.

WINEMAKING

- Handpicked grapes were pumped over during fermentation to extract color and flavor while avoiding harsh tannins
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity racked to soften and clarify the wine
- A careful selection of the finest Rhone varieties of the vintage were chosen to create a classic GSM blend, brimming with bright red fruit and rich, dark aromas and flavors
- Aged 20 months in 40% new French oak, 50% used French oak and 10% new American oak barrels

AVA Columbia Valley

Blend 45% Grenache
35% Syrah
20% Mourvèdre

Cases 236

Alcohol 14.9%

pH 3.70

Total Acidity 0.58 g/100 ml

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