Novelty Hill

2017 Chardonnay, Stillwater Creek Vineyard

Tasting Notes

A fresh, aromatic wine loaded with lively apple, pear and citrus flavors that echo across a smooth, round mid-palate and linger on the textured 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 berries from all the sides. This, combined with near perfect fall harvest conditions, resulted in fresh, expressive wines with bright natural acidity. In short, 2017 will be remembered as an exceptional vintage.

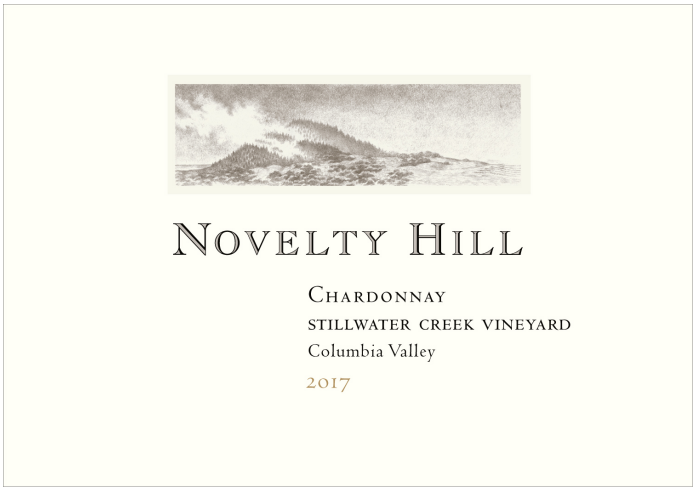
Vineyard

Novelty Hill's estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley, is notably 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 used in the 2017 blend.

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	1,161
Alcohol	13.5%
pH	3.32
Total Acidity	0.60 g/100 ml



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