

NOVELTY HILL

2018 SYRAH

TASTING NOTES

“A deep, ruby red wine. Layers of exotic spice, dark stone fruit and wild blackberry aromas and flavors gain focus across a firmly textured mid-palate. Rich and mouth-filling, with refined tannins that linger on a dense, expressive finish.”

- Mike Januik, Winemaker

VINTAGE

The 2018 Columbia Valley growing season started slowly. Temperatures were cool throughout most of April, then the heat arrived in May and the warm weather persisted throughout the summer. By early September, however, conditions moderated significantly, and the growing region's classic pattern of warm fall days and cool nights returned to extend harvest to a measured pace. The cooler fall temperatures slowed ripening just enough to allow grapes to develop full, mature flavors. These ideal harvest conditions produced ripe, balanced reds wines with excellent natural acidity and rich tannins.

VINEYARD

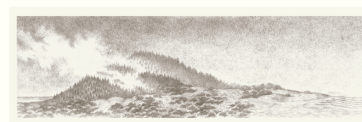
Novelty Hill's Columbia Valley Syrah primarily relies on the winery's Stillwater Creek estate vineyard to produce a consistent, high-quality wine vintage-after-vintage. Planted in 2000 on a steep, south-facing hillside on the Royal Slope of the Frenchman Hills, the vineyard quickly earned a reputation for its top-quality grapes and is particularly well-known for its selection of premium varietal clones, including Syrah clones I, 99, I74 and Joseph Phelps. For added complexity, select lots of Wahluke Slope and Red Mountain Syrah were included in the final blend to enhance the wine's savory, dark fruit flavors and structure.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins
- Gravity-racked every 3-4 months
- Aged 18 months in 30% new, 50% used French oak barrels; 10% new, 10% used American oak barrels

Blend	100% Syrah
Cases	1,835
Alcohol	14.4%
pH	3.78
Total Acidity	0.55 g/100 ml

noveltyhillwines.com



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