

NOVELTY HILL

2018 CHARDONNAY, STILLWATER CREEK VINEYARD

TASTING NOTES

A balanced, elegant wine. Crisp apple, juicy pear, a streak of citrus and a hint of baking spice blend seamlessly across a rich, round mid-palate. The finish is long and lush, leaving a smooth, graceful impression.

- 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. White grapes varieties like Chardonnay show delicious freshness and good natural acidity.

VINEYARD

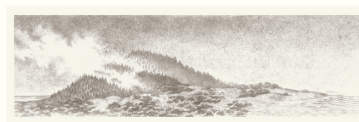
Novelty Hill's estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley, is notable for its unique soils. Fractured basalt found throughout the vineyard imparts an appealing mineral character to Chardonnay planted here. Innovative clonal selection distinguishes the vineyard as well, including Entav clone 95, a relative newcomer to the Columbia Valley used in the 2018 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 nine months to integrate the fruit and oak

AVA	Columbia Valley
Blend	100% Chardonnay
Cases	1,139
Alcohol	13.5%
pH	3.30
Total Acidity	0.56 g/100 ml

noveltyhillwines.com



NOVELTY HILL

CHARDONNAY
STILLWATER CREEK VINEYARD
Columbia Valley
2018