

# NOVELTY HILL

## 2017 Cabernet Sauvignon, Stillwater Creek Vineyard

### Tasting Notes

"This estate-grown Cab offers layers of expressive black currant, wild blackberry and spicy plum aromas and flavors. A hint of vanilla and a dusting of cocoa powder adds additional interest. Rich and full-bodied with pretty, polished tannins that stretch across a long, lush 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 a cooling weather pattern in mid-September to extend hang time, yielded fresh, expressive wines with plenty of structure and excellent acidity.

### Vineyard

Novelty Hill's family-owned estate vineyard, Stillwater Creek, is a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. Managed by veteran viticulturist Ed Kelly, the vineyard's farming practices are designed to take advantage of the site's ideal location, excellent climatic conditions and unique soils to grow top quality wine grapes. In March 2007, Stillwater Creek was the first Columbia Valley vineyard certified "Salmon Safe" for environmental practices that help protect water quality and habitat for fish and wildlife, particularly native Northwest salmon.

### Winemaking

- Hand-picked grapes fermented in small lots
- Gentle pump overs during fermentation used to extract color and flavor while producing soft, supple tannins
- Aged 21 months in new and used barrels; 85% French oak, 15% American oak

Blend	98% Cabernet Sauvignon 2% Merlot
Cases	570
Alcohol	14.4%
pH	3.78
Total Acidity	0.55 g/100 ml

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