

NOVELTY HILL

2018 GRENACHE, STILLWATER CREEK VINEYARD

TASTING NOTES

“Fresh and vibrant, with delicious wild strawberries, sweet cherries with a hint of cinnamon spice on a polished frame. Expressive and layered with a bright, silky 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, 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 and produce ripe, balanced reds wines with excellent natural acidity and rich tannins.

VINEYARD

Washington Grenache continues to gain an enthusiastic following and the only thing holding it back from all-star status is the limited number of vines planted in the state. Fortunately for Novelty Hill, the winery's estate vineyard Stillwater Creek has proven to be an ideal site for this delicious grape. Planted on a steep, south-facing section of the vineyard with large chunks of fractured basalt throughout the soil, the vineyard produces an exceptional example of this classic Rhone variety.

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
- Aged 18 months in 35% new French oak, 65% used French oak

AVA	Columbia Valley
Blend	100% Grenache
Cases	162
Alcohol	15.2%
pH	3.56
Total Acidity	0.54 g/100 ml

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