

# NOVELTY HILL

## 2019 CHARDONNAY, STILLWATER CREEK VINEYARD

### TASTING NOTES

Wonderfully fresh and aromatic, the 2019 Novelty Hill Chardonnay is bursting with crisp apple, juicy pear and a hint of baking spice. The fruit gains intensity on the palate, with the wine's lively, balanced acidity adding to the mouthfeel. Rich and textured across a lengthy finish.

- Mike Januik, Winemaker

### VINTAGE

The 2019 growing season started slowly with cool temperatures extending into late spring, but the weather warmed as summer progressed and the vines achieved August veraison dates in keeping with a typical year. As a result of cooler than average temperatures earlier in the season, crops were thinned during the summer, supporting even ripening into the fall. Fully mature grapes with excellent natural acidity were harvested before a late October frost hit the region. Overall quality of the vintage is high.

### 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 2019 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	1,124
Alcohol	13.5%
pH	3.32
Total Acidity	0.58 g/100 ml

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