

NOVELTY HILL

2018 OXBOW

TASTING NOTES

An aromatic wine, jammy and rich on the palate, the second vintage of Novelty Hill's GSM is bursting with fresh cherry, crushed boysenberries, baking spice and a hint of licorice. Refined tannins and juicy acidity stretch across the mid-palate leading to a concentrated, elegant 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.

VINEYARDS

Novelty Hill's t GSM blend is primarily sourced from its estate vineyard, Stillwater Creek. 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 Rhone varieties. The site's fractured basalt rock and extreme southern exposure make it ideal for reds, especially Syrah and Grenache.

WINEMAKING

- Handpicked grapes were pumped over during fermentation to extract color and flavor while avoiding harsh tannins
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity racked to soften and clarify the wine
- A careful selection of the finest Rhone varieties of the vintage were chosen to create a classic GSM blend, brimming with bright red fruit and rich, dark aromas and flavors
- Aged 21 months in 40% new French oak, 60% used French oak barrels

AVA Columbia Valley

Blend 46% Grenache
27% Syrah
27% Mourvèdre

Cases 241

Alcohol 15.1%

pH 3.62

Total Acidity 0.58 g/100 ml

noveltyhillwines.com

