

NOVELTY HILL

2018 SANGIOVESE, STILLWATER CREEK VINEYARD

Tasting Notes

“A bright, medium-bodied wine with wild strawberries, red cherry and ripe raspberry aromas and flavors that gain focus as the wine develops in the glass. Lively acidity and refined tannins carry across a long, expressive 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

Novelty Hill's family-owned estate vineyard Stillwater Creek is planted on a steep, south-facing hillside on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. The vineyard is developing a growing reputation for high quality wines through innovative clonal selection, such as Sangiovese Rauscedo clones 19 and 23, two Tuscan favorites yielding superior results.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented and gently pumped over twice daily to extract deep color and flavor without imparting harsh tannins
- Gravity racked every 3-4 months
- Aged 21 months in 40% new barrels; predominately French oak

AVA	Columbia Valley
Blend	88% Sangiovese 12% Cabernet Sauvignon
Cases	191
Alcohol	14.4%
pH	3.62
Total Acidity	0.58 g/100 ml

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