

NOVELTY HILL

2018 Malbec, Stillwater Creek Vineyard

Tasting Notes

“A ripe, expressive wine with showy aroma and flavors, including wild blueberry, blackberry, fresh plum and a hint of baking spice. Rich and concentrated on the palate, with a weighty, refined 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

Varietal bottlings of Columbia Valley Malbec continue to gain a following, and Novelty Hill’s estate vineyard, Stillwater Creek on the Royal Slope of the Frenchman Hills, is leading the way. Through careful vineyard management and innovative clonal selection, this steep, south-facing vineyard has earned a reputation for high quality grapes, including Malbec.

Winemaking

- Hand-picked and fermented in small lots
- Gentle pump overs during fermentation helped extract color and flavor while yielding soft, supple tannins
- Gravity racked every 3-4 months
- Aged 20 months in a combination of new and used oak barrels; 75% French, 25% American

AVA	Columbia Valley
Blend	100% Malbec
Cases	284
Alcohol	14.4%
pH	3.70
Total Acidity	0.56 g/100 ml

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