

NOVELTY HILL

2018 Cabernet Sauvignon, Stillwater Creek Vineyard

Tasting Notes

“An estate-grown Cab that delivers layers of dark fruit. Black currant, wild blackberry and spicy plum aromas and flavors are interwoven around a hint of coffee bean and a dusting of cocoa powder. Rich and full-bodied with pretty, polished tannins that linger on an 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 a steep, south-facing site on the Royal Slope of the Frenchman Hills in Washington State’s Columbia Valley. Managed by veteran viticulturist Ed Kelly, the vineyard’s farming practices are designed to take advantage of the site’s ideal location, excellent climatic conditions and unique soils to grow top quality wine grapes. In March 2007, Stillwater Creek was the first Columbia Valley vineyard certified “Salmon Safe” for environmental practices that help protect water quality and habitat for fish and wildlife, particularly native Northwest salmon.

Winemaking

- Hand-picked grapes fermented in small lots
- Gentle pump overs during fermentation used to extract color and flavor while producing soft, supple tannins
- Aged 20 months in new and used barrels; 85% French oak, 15% American oak

Blend	95% Cabernet Sauvignon 5% Malbec
Cases	484
Alcohol	14.4%
pH	3.72
Total Acidity	0.55 g/100 ml

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