

NOVELTY HILL

2020 SYRAH

TASTING NOTES

“Dark and intensely colored in the glass with aromas of wild blackberry and warm, exotic spice. Expressive layers of dark plum and ripe black currant gain complexity as they glide across the palate taking on a smooth, supple mouthfeel that lingers across a savory finish.”

- Mike Januik, Winemaker

VINTAGE

The 2020 growing season will be remembered for low yields, warm summer weather, and sufficient hang time to produce wines with intense aromas and concentrated flavors. Bud break began in mid-April, then conditions progressed at a moderate pace for the next six weeks before temperatures took a dip in early June. Warm weather returned in July, and temperatures stayed hot through the summer. Conditions were dry, allowing growers to control vine vigor through irrigation. Grapes were slow to ripen in early September, but by mid-month, the Columbia Valley settled into its usual pattern of warm days and cool nights. Ideal harvest conditions lasted into mid-October, allowing vines to ripen light crop levels beautifully.

VINEYARD

Novelty Hill's Columbia Valley Syrah predominately relies on the winery's Stillwater Creek estate vineyard to produce a consistent, high-quality wine vintage-after-vintage. Planted in 2000 on a steep, south-facing hillside on the Royal Slope of the Frenchman Hills, the vineyard quickly earned a reputation for top quality grapes and is particularly well-known for its selection of premium varietal clones, including Syrah I, 99, I74 and Joseph Phelps. Syrah from select blocks of Weinbau and Gamache vineyards complete the final blend, enhancing the savory, dark fruit flavors of the finished wine.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented and gently punched down 2-3 times a day to extract deep color and flavor without harsh tannins
- Gravity-racked every 3-4 months
- Aged 18 months in 30% new, 50% used French oak barrels and 10% new, 10% used American oak

AVA	Columbia Valley
Blend	100% Syrah
Alcohol	14.4%
pH	3.76
Total Acidity	0.52 g/100 ml

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