

NOVELTY HILL

2021 Chardonnay, Stillwater Creek Vineyard

Tasting Notes

Fresh and aromatic, the 2021 Novelty Hill Chardonnay bursts with crisp apple and juicy Bosc pear woven around a warm core of baking spices. A sophisticated wine that shows verve and class, the fruit gains intensity on a rich, textured palate before finishing to leave a concentrated, toasty impression.

- Mike Januik, Winemaker

Vintage

Growers and winemakers will remember the 2021 vintage for outstanding quality grapes that produced age-worthy wines with concentration and balance. In a year marked by low yields, grapes were deeply colored, flavorful, and intensely textured despite extreme summer weather. The season got underway in early April. Warm conditions lasted throughout the spring, then a record heat event in late June and early July sent temperatures soaring. The hot weather persisted throughout the summer, and just when it seemed the heat would never let up, temperatures cooled in late August. Fall weather was made-to-order, with the Columbia Valley's typical pattern of warm days and cool nights setting the stage for perfect ripening conditions.

Vineyard

Novelty Hill's estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills, is notable for its unique soils. Fractured basalt found throughout the vineyard imparts an appealing mineral character to Chardonnay planted here. The innovative clonal selection also distinguishes the vineyard, including Entav clone 95, a relative newcomer to the Columbia Valley used in the 2021 blend.

Winemaking

- Barrel fermented in 35% new, 65% used French oak
- Malolactic fermentation gives the wine a rich, creamy mouthfeel
- *Sur lie* aged for six months to integrate the fruit and oak

AVA	Royal Slope
Blend	100% Chardonnay
Cases	1,683
Alcohol	13.5%
pH	3.38
Total Acidity	0.56 g/100 ml

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