

NOVELTY HILL

2020 SANGIOVESE, STILLWATER CREEK VINEYARD

Tasting Notes

“Novelty Hill’s estate-grown Sangiovese is a fresh, vibrant wine offering wild strawberries, fresh Bing cherries, dried cranberries and a streak of earthy undertones. Lively acidity and refined tannins add to the mouthfeel with bright red fruit flavors extending across a long, mouth-watering 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 moderately for the next six weeks before temperatures dipped 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 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; 30% new French oak barrels, 45% used French oak, 10% new American oak, 15% used American oak

AVA	Royal Slope
Blend	93% Sangiovese 7% Cabernet Sauvignon
Cases	238
Alcohol	14.4%
pH	3.65
Total Acidity	0.53 g/100 ml

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