

NOVELTY HILL

2022 Roussanne Stillwater Creek Vineyard

Tasting Notes

“An expressive wine with delicate floral notes, spice and honeyed peach. Fresh melon, Meyers lemon, and Bosc pear are ripe and lush on the palate, with juicy acidity creating a lively impression across a long, flavorful finish.”

- Mike Januik, Winemaker

Vintage

The 2022 growing season was marked by extreme weather conditions that kept growers and winemakers on edge. Spring was unusually cold and wet, with the weather refusing to warm until late June. Then summer turned hot, creating an explosion of shoot growth that needed to be tamed. Heading into September, it was apparent the crop was large, causing concern about ripening as temps moderated the first three weeks of the month. Thankfully, warm weather returned the last ten days of September, with record-high temperatures stretching unto late October, and conditions proved ideal to finish ripening beautifully. Overall, the growing season was a nail-biter from start to finish, but in the end, 2022 will be remembered as a high-quality vintage that produced wines with stunning color, good structure and ripe flavors.

Vineyard

Novelty Hill's family-owned Stillwater Creek estate vineyard on the Royal Slope of the Frenchman Hills is a warm site known for steep slopes and large pieces of fractured basalt throughout the vineyard. The site's soil often draws analogies to soil found in the Rhone Valley, perhaps one reason why Roussanne thrives here.

Winemaking

- Hand-picked and fermented in small lots
- Fermented and aged in 100% neutral French oak
- Aged for five months

AVA	Royal Slope
Blend	94% Roussanne 6% Viognier
Cases	426
Alcohol	13.5%
pH	3.40
Total Acidity	0.58 g/100 ml

