

NOVELTY HILL

2013 SYRAH

TASTING NOTES

“Dark plum and black fruit aromas and flavors gain complexity across a richly textured, balanced mid-palate leading to an elegant finish.”

- Mike Januik, Winemaker

VINTAGE

2013 was the warmest Columbia Valley growing season in ten years preceding it. The vintage produced ripe, aromatic wines that benefitted from extended hang-time thanks to a cooler than usual September. Bud break was early, followed by dry, warm weather that lasted until a lengthy rainstorm crossed the state in mid-June. Because of the precipitation, the vines established a solid canopy that protected the grapes from high temperatures that persisted through July and August. Harvest started early, but cool September temperatures slowed ripening considerably. By October, the Columbia Valley’s typical warm fall weather pattern returned and the grapes finish ripening beautifully to produce delicious, balanced wines with excellent acidity.

VINEYARD

Novelty Hill’s Columbia Valley Syrah relies on its estate vineyard, Stillwater Creek, 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 its top quality fruit and is particularly well-known for its selection of premium varietal clones, including Syrah clones I, 99, I74 and Joseph Phelps.

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 20 months in 35% new, 65% used French oak barrels

AVA Columbia Valley

Blend 100% Syrah

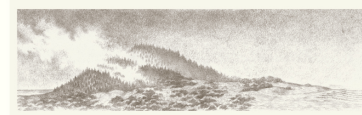
Cases 1,268

Alcohol 14.4%

pH 3.78

Total Acidity 0.56 g/100 ml

noveltyhillwines.com



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