

NOVELTY HILL

2014 CABERNET SAUVIGNON

TASTING NOTES

Deep, ripe black fruit aromas and flavors provide the framework for a richly concentrated wine with generous notes of fresh plum, currant and black cherry that stretch across a long, textured finish.

- Mike Januik, Winemaker

VINTAGE

The 2014 growing season gave winemakers yet another picture perfect vintage. The growing season started early. Spring conditions were moderate, free of frost and other weather worries. Summer temperatures were quite warm and stayed that way through harvest, but the Columbia Valley's signature cool autumn nights helped to extend hang time and protect the grapes' natural acidity to yield wines with ripe fruit character and bright, fresh flavors.

VINEYARD

The Columbia Valley is a diverse growing region that produces a wide range of fruit expressions, and few Washington winemakers know the land as well as veteran vintner Mike Januik. Like previous vintages of this wine, Mike relies on Novelty Hill's estate vineyard Stillwater Creek as the predominant source for this blend in addition to grapes from a limited selection of top Columbia Valley vineyards used to build layers of complexity in the finished wine.

WINEMAKING

- Gentle pump overs during the early stages of fermentation were used to extract color and flavors fully
- Gravity racked every five months to soften and clarify the wine
- Aged 21 months in 70% French, 30% American oak barrels; 40% new

AVA	Columbia Valley
Blend	92% Cabernet Sauvignon, 4% Merlot 2% Cabernet Franc, 2% Malbec
Cases	5,739
Alcohol	14.4%
pH	3.76
Total Acidity	0.55 g/100 ml

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