NOVELTY HILL

2015 Chardonnay, Stillwater Creek Vineyard

Tasting Notes

Round and generous, this mouth-filling Chardonnay offers fresh pear and crisp apple aromas with a hint of spice that echo across the palate and wrap around a rich, creamy finish.

- Mike Januik, Winemaker

Vintage

The Columbia Valley enjoyed another warm growing season in 2015. Careful canopy management in the vineyard throughout the summer shaded the grapes from too much afternoon sun, and though warm daytime temperatures persisted throughout the fall, the days were offset by the Columbia Valley's cool autumn nights. The conditions combined to slow ripening just enough to develop full physiological maturity in the fruit resulting in fresh, concentrated grapes with balanced natural acidity.

Vineyard

Novelty Hill's estate vineyard, Stillwater Creek, on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley, is notably for its unique soils. Fractured basalt found throughout the vineyard imparts an appealing mineral character to Chardonnay planted here. Innovative clonal selection distinguishes the vineyard as well, including Entav clone 95, a relative newcomer to the Columbia Valley. The 2015 Novelty Hill Chardonnay is a blend of three clones.

Winemaking

- Barrel fermented in 44% new, 56% used French oak
- Malolactic fermentation gives the wine a rich, creamy mouth feel
- Sur lie aged for ten months to integrate the fruit and oak

AVA Columbia Valley

Cases 2,046

Alcohol I3.5%

pH 3.34

Total Acidity 0.58 g/I00 ml

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