

NOVELTY HILL

2015 SYRAH

TASTING NOTES

“A dark, intensely colored wine with ripe black cherry and Asian spice aromas and flavors woven throughout expressive layers of dark plum and cassis. Rich and supple in texture, with an elegant mouth feel and a long, graceful 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 excellent natural 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 18 months in 40% new, 60% used oak barrels; 80% French, 20% American oak

AVA Columbia Valley

Blend 100% Syrah

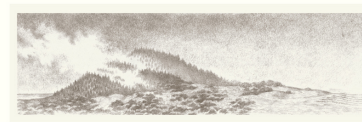
Cases 1,590

Alcohol 14.4%

pH 3.78

Total Acidity 0.56 g/100 ml

noveltyhillwines.com



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SYRAH
COLUMBIA VALLEY
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