

NOVELTY HILL

2016 CABERNET SAUVIGNON

TASTING NOTES

“A concentrated, lively wine with fresh black fruit aromas and a hint of vanilla spice. Focused and flavorful on the palate, with expressive layers of ripe plum, black currant and wild blackberry combining to create a rich mouthfeel that leaves a lingering, stylish impression.”

- Mike Januik, Winemaker

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in an early bud break. Temperatures continued to climb into early summer then cooled slightly to slow growing conditions perfectly throughout July and August. Moderate temperatures continued into the fall easing the ripening pace just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined.

VINEYARD

The Columbia Valley is a diverse growing region that produces a wide range of fruit expressions, and few Washington winemakers know the vineyards as well as veteran vintner Mike Januik. Like previous vintages of this wine, Mike relies on Novelty Hill's estate vineyard Stillwater Creek on the Royal Slope of the Frenchman Hills to build the base for the wine, then blends in layered complexity by using grapes from a small selection of top Red Mountain, Wahluke Slope and the Columbia Valley sites to further enhance flavors and mouthfeel.

WINEMAKING

- Gentle pump overs during the early stages of fermentation extract color and flavors without imparting harsh tannins
- Gravity racked every five months to soften and clarify the wine
- Aged 20 months in 65% French, 35% American oak barrels; 40% new

AVA	Columbia Valley
Blend	93% Cabernet Sauvignon, 7% Merlot
Cases	6,359
Alcohol	14.4%
pH	3.75
Total Acidity	0.56 g/100 ml

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