

NOVELTY HILL

2016 MERLOT

TASTING NOTES

Fresh and expressive, with generous wild cherry, raspberry and mocha aromas and flavors that gain complexity across a richly textured mid-palate. Lush and supple, with a layered finish that lasts.

- *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 with purity of flavors and balanced acidity.

VINEYARD

The Columbia Valley is a diverse growing region that provides a wide range of fruit expressions to yield multi-layered wines. For this Merlot, winemaker Mike Januik blended barrels from Novelty Hill's estate vineyard Stillwater Creek on the Royal Slope of the Frenchman Hills, along with select lots from the Horse Heaven Hills and the Tri-Cities area to create a rich, balanced wine.

WINEMAKING

- Gentle pump overs during fermentation were used to submerge the skins and extract color and flavor from the grapes
- Gravity-racked every five months to soften and clarify the wine
- Aged 19 months in new and used barrels, 75% French oak, 25% American oak

AVA	Columbia Valley
Blend	95% Merlot 5% Cabernet Sauvignon
Cases	3,948
Alcohol	14.4%
pH	3.70
Total Acidity	0.55 g/100 ml

noveltyhillwines.com

