

NOVELTY HILL

2016 SYRAH

TASTING NOTES

Savory notes of exotic spice and black pepper accent expressive layers of dark plum and juicy blackberry, gaining focus across a firmly textured palate. Balanced and supple, with refined tannins that linger on a generous finish.

- *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

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	1,981
Alcohol	14.4%
pH	3.78
Total Acidity	0.55 g/100 ml

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