

NOVELTY HILL

2017 MERLOT

TASTING NOTES

Polished and focused, with cocoa, red currant and black cherry aromas and flavors stretching across a supple mid-palate. The wine's refined tannins linger on a long, expressive finish.

- *Mike Januik, Winemaker*

VINTAGE

Spring 2017 was marked by cool, wet weather that resulted in a late bud break, but hot, dry summer conditions accelerated the season and put ripening back on track. Clusters were small with fewer berries than usual allowing light to penetrate the vine and color the fruit from all sides. This, combined with near perfect fall harvest conditions, yielded fresh, expressive wines with plenty of depth and structure.

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 top Columbia Valley vineyards north of the Tri-Cities, 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, 70% French oak, 30% American oak

AVA	Columbia Valley
Blend	96% Merlot 4% Cabernet Sauvignon
Cases	3,902
Alcohol	14.4%
pH	3.70
Total Acidity	0.52 g/100 ml

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