NOVELTY HILL 2017 Cabernet Sauvignon

Tasting Notes

"Rich and concentrated, this full-bodied, aromatic Cabernet Sauvignon offers expressive layers of ripe plum, black currant and wild blackberries. A textured, mouth-filling wine true to its varietal character with a balanced, refined 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 a cooling weather pattern in mid-September to extend hang time, yielded fresh, expressive wines with plenty of structure and excellent acidity.

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 and Wahluke Slope 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 21 months in 65% French, 35% American oak barrels; 40% new

AVA Columbia Valley

Blend 93% Cabernet Sauvignon

5% Merlot 2% Malbec

Cases 5,109

Alcohol I4.4%

pH 3.74

Total Acidity 0.54 g/I00 ml

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