

NOVELTY HILL

2016 CASCADIA

TASTING NOTES

This elegant, richly textured Cabernet Sauvignon-dominant blend offers cassis and wild blackberry aromas and flavors with a hint of licorice and toasty spice woven throughout. Beautifully balanced with purity of fruit echoing across the palate, the 2016 Cascadia is a stylish, graceful wine with a long, focused 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 flavors and balanced acidity.

VINEYARDS

Quintessence Vineyard Cabernet Sauvignon is one of Red Mountain's most talked about plantings in the last several years and is the dominant source for this lavish Cab-based blend. The vineyard offers concentrated, dark fruit flavors and bold tannins. Novelty Hill's Stillwater Creek estate vineyard Cabernet Sauvignon contributes to the wine's bright mid-palate. Stillwater Creek Merlot, with its dark, saturated color and perfumed aromatics, always one of our favorite wines of each vintage, adds complexity and richness to the finished wine.

WINEMAKING

- Handpicked grapes were pumped over during fermentation to extract color and flavor while avoiding harsh tannins
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity racked to soften and clarify the wine
- A careful selection of the finest lots of the vintage were chosen to achieve a seamless assemblage of color, aromatics, texture and length
- Aged 21 months in 40% new, 40% used French oak barrels, with the remainder in half new, half used American oak

AVA	Columbia Valley
Blend	85% Cabernet Sauvignon 15% Merlot
Cases	284
Alcohol	14.4%
pH	3.72
Total Acidity	0.55 g/100 ml
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