NOVELTY HILL 2017 Syrah, Stillwater Creek Vineyard

TASTING NOTES

"A classic Washington State Syrah with aromas of coffee bean, smoked meat and dark fruit gaining focus on the palate. Wild blackberry, dark plum and savory notes of olive and black pepper are woven throughout, with refined tannins adding dimension across a long, flavorful 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

Planted in 2000 on a steep, south-facing slope with one of the most elite grape clone selections in Washington State, Stillwater Creek quickly earned a reputation as one of the Columbia Valley's top vineyards. Clones I, 99, 174 and Joseph Phelps are grown here, making Stillwater Creek home to one of the most diverse Syrah clone selections in Washington. The site's fractured basalt rock and extreme southern exposure are ideal for reds, especially Syrah, perhaps one reason why single-vineyard bottlings of this variety consistently rank among the State's finest.

WINEMAKING

- Hand-picked and fermented in small lots
- Gently de-stemmed, fermented and pumped over to extract deep color and flavor
- Gravity racked every 3-4 months
- Aged 19 months 30% new French oak, 50% used; 10% new American oak, 10% used American oak

AVA	Columbia Valley
Blend	100% Syrah
Cases	526
Alcohol	14.4%
рН	3.75
Total Acidity	0.60 g/100 ml

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