

NOVELTY HILL

2023 VIOGNIER STILLWATER CREEK VINEYARD

TASTING NOTES

“Fresh and focused, offering aromas of fragrant white flowers and tangerine. Rich and flavorful on the palate. Juicy notes of ripe white peach, apricot, hints of citrus zest, and a touch of honey come together to weave a richly textured palate that leaves a polished impression.”

- Mike Januik, Winemaker

VINTAGE

The 2023 growing season will be remembered for low yields that produced high-quality, intensely flavored wines. Spring ushered in cool temperatures that delayed bud break by 2-3 weeks before a sudden heatwave in May hastened bloom to spur growth. Warm weather prevailed throughout July and August, yet unlike previous years, there were no abrupt heat spikes to hinder grape maturation. In late August, a short, intense heatwave hurried ripening, but by mid-September, the Columbia Valley settled into its familiar fall rhythm characterized by warm days and cool nights. This diurnal temperature shift safeguarded the grapes' acidity while nurturing optimal flavor development, culminating in wines of exceptional balance and complexity.

VINEYARD

Sourced exclusively from Novelty Hill's Stillwater Creek estate vineyard on the Royal Slope of the Frenchman Hills. This is a warm site known for its unique soils filled with fractured basalt analogous to soils found in the Rhone Valley, perhaps one reason why Viognier grown at Stillwater Creek is true to its varietal character.

WINEMAKING

- Whole cluster pressed to extract the juice gently without imparting bitterness
- Barrel fermented and sur lie aged for five months in neutral French oak to heighten aromatics

AVA	Royal Slope
Blend	95% Viognier 5% Roussanne
Alcohol	13.5%
pH	3.37
Total Acidity	0.57 g/100 ml
Cases Produced	489

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