NOVELTY HILL 2021 Sangiovese, Stillwater Creek Vineyard

Tasting Notes

"Novelty Hill's estate-grown Sangiovese is a bright, medium-bodied wine offering wild strawberries, red cherries, dried cranberries, and earthy aromas and flavors that gain focus as the wine develops in the glass. Lively acidity and refined tannins create a richly textured mouthfeel that extends across a long, expressive finish."

- Mike Januik, Winemaker

VINTAGE

Growers and winemakers will remember the 2021 vintage for outstanding quality grapes that produced age-worthy wines with concentration and balance. In a year marked by low yields, grapes were deeply colored, flavorful, and intensely textured despite extreme summer weather. The season got underway in early April. Warm conditions lasted throughout the spring, then a record heat event in late June and early July sent temperatures soaring. The hot weather persisted throughout the summer, and just when it seemed the heat would never let up, temperatures cooled in late August. The fall weather was made to order, with the Columbia Valley's typical pattern of warm days and cool nights setting the stage for perfect ripening conditions.

VINEYARD

Novelty Hill's family-owned estate vineyard Stillwater Creek is planted on a steep, south-facing hillside on the Royal Slope of the Frenchman Hills in Washington State's Columbia Valley. The vineyard is developing a growing reputation for high-quality wines through innovative clonal selection, such as Sangiovese Rauscedo clones 19 and 23, two Tuscan favorites yielding superior results.

WINEMAKING

- Hand-picked and fermented in small lots
- Crushed, de-stemmed, fermented, and gently pumped over twice daily to extract deep color and flavor without imparting harsh tannins
- Aged 21 months; 30% new French oak barrels, 45% used French oak, 10% new American oak, 15% used American

AVA Royal Slope

Blend 95% Sangiovese

3% Cabernet Sauvignon

2% Merlot

Alcohol 14.4%

pH 3.62

Total Acidity 0.44 g/I00 ml

Cases Produced 194

