

NOVELTY HILL

2023 ROUSSANNE STILLWATER CREEK VINEYARD

TASTING NOTES

“A captivating wine, boasting scented white flowers and honeyed peach aromas. Lush melon, Meyer lemon, and juicy pear tantalize the palate, culminating in a lively, flavorful finish.”

- 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

Novelty Hill's family-owned Stillwater Creek estate vineyard on the Royal Slope of the Frenchman Hills is a warm site known for steep slopes and large pieces of fractured basalt throughout the vineyard. The site's soil often draws analogies to soil found in the Rhone Valley, perhaps one reason why Roussanne thrives here.

WINEMAKING

- Hand-picked and fermented in small lots
- Fermented and aged in 100% neutral French oak
- Aged for five months

AVA	Royal Slope
Blend	94% Roussanne 6% Viognier
Alcohol	13.5%
pH	3.46
Total Acidity	0.52 g/100 ml
Cases Produced	426

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