



NOVELTY HILL

2002 NOVELTY HILL CONNER LEE CHARDONNAY

TASTING NOTES

Ripe and generous, this Chardonnay offers classic pear, warm vanilla and tropical fruit aromas and flavors that echo across a long, lush finish.

[*Mike Januik, Winemaker*]

VINTAGE

Summer and fall growing conditions in 2002 combined to produce another high quality vintage in the Columbia Valley. Despite a cool spring start, the vintage was warm overall. Temperatures spiked briefly in July, then moderated; the harvest was warm and dry. Grapes had plenty of sugar and moderate acidity to yield wine with rich flavor and complexity.

VINEYARD

Conner Lee is one of the state's oldest vineyards and is known for the exceptional quality of its fruit. Located just outside of Othello in the Columbia Valley, the vineyard enjoys moderate growing conditions that are well-suited to Chardonnay. Low yields along with careful canopy management give each cluster good sun exposure. The result is ripe fruit with plenty of character.

WINEMAKING

- Barrel fermented in 50% new, 50% 1-year-old French oak barrels
- Malolactic fermentation gives the wine a rich, creamy mouth feel
- Sur lie aging for 10 months to integrate the fruit with the oak

CASE PRODUCTION

405 cases

ALCOHOL

13.5%

pH

3.43

TOTAL ACIDITY

0.58 g/100 ml