



NOVELTY HILL

2001 NOVELTY HILL CONNER LEE VINEYARD CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

Citrus and vanilla notes complement ripe apple and pear flavors that leave a rich, concentrated impression on the finish of this elegant Chardonnay.

[Mike Januik, Consulting Winemaker]

VINTAGE

The Columbia Valley enjoyed another excellent harvest in 2001 on the heels of three strong vintages preceding it. Warm summer temperatures were accompanied by dry conditions that persisted through harvest. Ideal ripening conditions produced grapes with loads of rich fruit character, while the Columbia Valley's cool evening temperatures protected the grapes natural acidity and gave the wine great balance and structure.

VINEYARD

Conner Lee, one of the state's oldest vineyards, is known for the exceptional quality of its fruit. Located just outside of Othello in the central 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

- 100% barrel fermentation in mostly new French oak
- Malolactic fermentation to give the wine a rich, creamy mouth feel
- Sur lie aging for 10 months to integrate the fruit with the oak

CASE PRODUCTION

416 cases

ALCOHOL

13.5%

pH

3.36

TOTAL ACIDITY

0.56 grams/100 mL