



NOVELTY HILL

2003 NOVELTY HILL CABERNET SAUVIGNON, COLUMBIA VALLEY

TASTING NOTES

A richly aromatic wine with layers of ripe plum, red currant and sweet black fruit. This is a classic, full-bodied Cabernet with firm acidity and a long-lasting, concentrated finish.

[*Mike Januik, Winemaker*]

VINTAGE

The Columbia Valley's vintages are remarkably consistent. Summers are long and dry; autumn temperatures are warm during the day and cool at night allowing the grapes to retain their natural acidity. The 2003 vintage was no exception. It was a banner year and is most notable for its warm temperatures and high overall heat accumulation that produced wines with outstanding ripe fruit character.

VINEYARDS

The Columbia Valley is a diverse growing region that provides a wide range of fruit expression by variety allowing the winemaker to craft rich, multi-layered wines by blending grapes from unique vineyards throughout the region. Vineyard sources that give this wine its richness and complexity include our estate vineyard, Stillwater Creek, and such well-known Columbia Valley vineyards as Seven Hills and Red Mountain, among others.

WINEMAKING

- Gentle pumpovers during fermentation helped extract generous color and flavor while producing soft, supple tannins
- Gravity racked every three months to soften and clarify the wine
- Aged 20 months in predominately French oak barrels new; both new and one-year-old

BLEND

87% Cabernet Sauvignon
7% Malbec
4% Merlot
2% Cabernet Franc

CASE PRODUCTION

2,150 cases

ALCOHOL

14.1%

pH

3.72

TOTAL ACIDITY

0.54 g/100 ml