



NOVELTY HILL

2003 NOVELTY HILL MERLOT, COLUMBIA VALLEY

TASTING NOTES

This is a lush, ripe wine with black cherry and raspberry aromas and flavors. A long, silky finish leaves an overall impression that is deliciously rich.

[*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 the winery's estate vineyard Stillwater Creek and other well-known sites including Alder Ridge, Conner Lee and Seven Hills, among others.

WINEMAKING

- A combination of punch downs and pumpovers were used to extract color and flavor during the early stages of fermentation
- Fermentation was finished in barrels to integrate the fruit and oak
- Gravity-racked to soften and clarify the wine
- Aged 18 months in both new and one-year-old oak barrels, predominately French

BLEND

85% Merlot

11% Cabernet Sauvignon

4% Cabernet Franc

CASE PRODUCTION

1,300 cases

ALCOHOL

14.1%

pH

3.63

TOTAL ACIDITY

0.55 g/100 ml