



TECHNICAL DATA

BLEND 77% MALBEC 12% PETIT VERDOT 11% CABERNET SAUVIGNON 0.63 G/100 ML TOTAL ACIDITY PH 3.75 ALCOHOL 13.2% CASES

Food pairings: barbecued pork chops, spicy grilled sausages.

2011 MALBEC COLUMBIA VALLEY

NORTHSTAR VARIETAL WINES

Northstar's focus on creating world-class Bordeaux-style Merlot-based wines begins in the vineyards, where winemaker David "Merf" Merfeld selects the best of the classic blending varietals to create Northstar's Columbia Valley and Walla Walla Merlots. However, he also takes time to produce the finest expressions of each these in his single varietal wines. We are pleased to showcase the unique characteristics of these in extremely limited bottlings each vintage.

VINTAGE OVERVIEW

The 2011 vintage experienced cool temperatures during spring which delayed bud break and bloom by three to four weeks. Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal. Without the growing season's typical temperature spikes that surpass 100 degrees Fahrenheit, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARDS

Harvested in November, this limited production Malbec was predominantly sourced from the Canoe Ridge Vineyard. The small amounts of Petit Verdot and Cabernet Sauvignon were sourced from the Stone Tree Vineyard and Shaw Red Mountain Vineyard respectively.

WINEMAKING

Grapes were de-stemmed and crushed with 60% whole berries remaining, then inoculated with Premier Cuvee yeast to begin the I0-day fermentation, five of these the berries were fermenting on their skins. During the I7-month aging process, the barrel regime included 80% French oak, 20% in new barrels.

TASTING NOTES

"Spicy notes of pepper, vanilla and black cherry combine with aromas of cinnamon and dried fruit to round out this soft and elegant Malbec."

– David "Merf" Merfeld, Winemaker