



NORTHSTAR



2011 RED BLEND WALLA WALLA VALLEY

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

The fruit for this blend comes from a handful of highly select vineyards in Walla Walla Valley. The Merlot and Cabernet Sauvignon and Syrah for this blend are sourced from Anna Marie Vineyard, which provides flavor, structure and complexity to the blend. The Cabernet Franc is sourced from Minnick Hills and Stone Tree Vineyard Petit Verdot rounds out the blend.

WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvee yeast to begin the seven-day fermentation. The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 20-month aging process. The barrel regime consisted of 100% French oak with 57% new barrels. The final blend consists of fruit from 6 distinct vineyard blocks.

TASTING NOTES

"Velvety, lush, and elegant, this limited production red wine from Walla Walla showcases notes of cherry, blackberry, vanilla, black olive, and earthy, dusty spices leading into a long and satisfying finish. An opulent wine to enjoy with hearty fare."

— David "Merf" Merfeld, Winemaker

TECHNICAL DATA

BLEND

83% MERLOT
9% CABERNET
SAUVIGNON
4% CABERNET FRANC
2% SYRAH
2% PETIT VERDOT

TOTAL ACIDITY 0.53G/100ML

PH 3.77

ALCOHOL 14.4%

CASES 490

*Food pairings: Lamb, Beef tenderloin
with mushroom sauce.*