



NORTHSTAR

2012 MERLOT COLUMBIA VALLEY

VINTAGE OVERVIEW

The 2012 vintage was a return to the “classic” Washington growing conditions and a much welcomed change from the cooler 2010 and 2011 vintages. Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly. A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar’s hallmarks. Fruit is selected from the very best possible sources throughout the Columbia Valley. Winemaker David “Merf” Merfeld works closely with each grower to achieve specific fruit quality and yield parameters. Vines average 15 years old and yield grapes with concentrated varietal flavors of cherry and plum with elegant tannins. Fruit from more than 10 separate vineyards and 14 different blocks contributed to the blend.

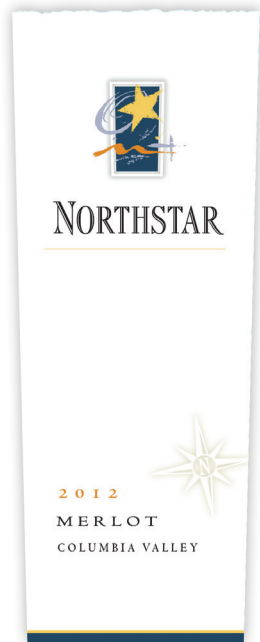
WINEMAKING

At harvest, grapes were destemmed and crushed with 40% whole berries remaining. Grapes fermented on the skins for five to seven days with daily punch downs to extract flavor, colors and fine tannins. The wine was placed into 90% French oak barrels of which 55% was new oak. The wine aged for 18 months with racking occurring at three month intervals.

TASTING NOTES

“The 2012 vintage has rich concentrated aromas of cherry, raspberry and chocolate that lead into flavors of cedar and vanilla with a lingering toasted oak finish. This highly structured wine was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!”

– David “Merf” Merfeld, Winemaker



TECHNICAL DATA

BLEND	82% MERLOT
	16% CABERNET SAUVIGNON
	2% PETIT VERDOT
TOTAL ACIDITY	0.58G/100ML
PH	3.75
ALCOHOL	14.7%