

# 2012 PETIT VERDOT COLUMBIA VALLEY

#### NORTHSTAR VARIETAL WINES

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

#### VINTAGE

The 2012 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 and resulted in harvest starting three weeks later than normal. Without the typical I00-degree Fahrenheit temperature spikes during the growing season, the grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

#### VINEYARDS

This limited production I00% Petit Verdot was sourced from Stone Tree Vineyard on the Wahluke Slope and Shaw Vineyard on Red Mountain.

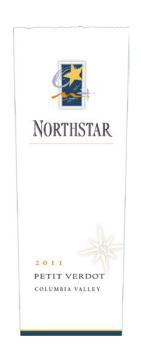
### WINEMAKING

Grapes were de-stemmed and crushed leaving 40% whole berries, and inoculated with Premier Cuvee yeast to begin fermentation of which they remained on skins for 5 days. The must was punched down daily during fermentation. Afterward, it was racked into barrels to undergo malolactic fermentation, during which racking occurred every three months for clarity during the 17-month aging process. The barrel regime included 35% American Oak and 65% French Oak – 44% were new barrels. The final blend is 100% Petit Verdot.

## TASTING NOTES

"Typically used as a blending component, this limited production 100% Petit Verdot displays aromas and flavors of smoke, vanilla, cocoa, raspberry and a base of rich dark fruit and spicy floral aromas."

- David "Merf" Merfeld, Winemaker



#### TECHNICAL DATA

TOTAL ACIDITY 0.63G/IOOML

PH 3.75

3.7)

ALCOHOL 14.3%

BLEND 100% PETIT VERDOT

CASES 202

FOOD PAIRINGS: HEARTY DISHES,

AGED CHEESE, ROASTED DUCK, PORK SPARE RIBS