



### TECHNICAL DATA

TOTAL ACIDITY	0.48G/100ML
рН	3.98
ALCOHOL	14.5%
BLEND	100% Cabernet Franc
CASES	239
FOOD PAIRINGS:	Beef Bordeaux, Grilled Portobello Mushrooms

# 2014 CABERNET FRANC WALLA WALLA 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 signature merlot blends. He also takes time to produce extremely limited bottlings of the finest expressions of each single varietal used in these blends to showcase their unique characteristics.

# V I N T A G E

2014 in Walla Walla was one of the warmest seasons in decades. The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record. Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

## VINEYARDS

This limited production wine showcases Cabernet Franc, which grows particularly well in the Walla Walla appellation. The Cabernet Franc fruit was sourced 100% from Minnick Hill's vineyard.

## WINEMAKING

Grapes were destemmed, crushed leaving 40% whole berries, and the Cabernet Franc was inoculated with a yeast isolated from the Languedoc region of France, to begin the ten-day fermentation (six days on skins). 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 I6-month aging process. The barrel regime included 100% French Oak with 40% new barrels.

### TASTING NOTES

"This lush, structured and bright wine offers aromas of cinnamon, nutmeg, and black olive, leading into flavors of cherry, black raspberry, toasted oak and vanilla."

– David "Merf" Merfeld, Winemaker