



NORTHSTAR

2014 MERLOT COLUMBIA VALLEY

VINTAGE OVERVIEW

2014 in Eastern Washington 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

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.

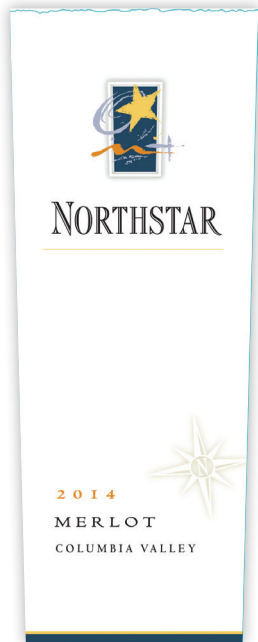
WINEMAKING

At harvest, grapes were held separately, destemmed and crushed with 60% 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 — 38% of which was new oak barrels — where it underwent malolactic fermentation. The wine aged for 18 months with racking occurring at three month intervals.

TASTING NOTES

"The 2014 vintage has rich concentrated aromas of raspberry, plum, mint, cedar, and chocolate that lead into flavors of nutmeg and vanilla. The wine is big and bold and was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!"

— David "Merf" Merfeld, Winemaker



TECHNICAL DATA

BLEND	76% MERLOT
	24% CABERNET SAUVIGNON
TOTAL ACIDITY	0.48 G/100ML
PH	3.83
ALCOHOL	14.5%
CASES	11,980
FOOD PAIRINGS	HERBED LEG OF LAMB, BEEF, AND GRILLED VEGETABLES