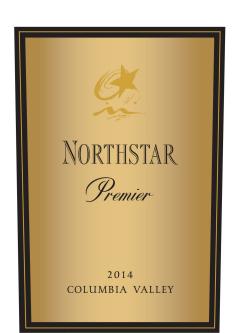
NORTHSTAR





TECHNICAL DATA

TOTAL ACIDITY

0.52 G/IOOML

PH

3.70

ALCOHOL

15.5%

BLEND 82% Merlot, 18% Cabernet Sauvignon

CASES 277 CASES

FOOD PAIRINGS

Cured meats, rich cheeses, beef tenderloin, seared duck, and roasted leg of lamb.



2014 NORTHSTAR PREMIER COLUMBIA VALLEY

We are pleased to present the sixth vintage of our limited production Northstar Premier. This Merlot is sourced from the best vineyards in the Columbia Valley and represents the culmination of years of experience in the region. Enjoy this bold yet balanced wine, built to age for many years to come.

VINTAGE

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

Fruit from top vineyard sites was carefully picked and fermented in separate small lots while awaiting selection for inclusion in Northstar Premier. In 2014, the lots that stood out were from Cold Creek and Four Feathers Vineyards. Merlot from these sites were chosen to meet the expectations of the creation of the wine.

WINEMAKING

Fruit was hand-harvested and hand-sorted with an eye towards optimum aging. Vinified in extremely small lots incorporating both barrel and concrete fermentation in small, 2 ½ ton fermenters. Punchdowns were done by hand, and the basket pressed wine was aged in 100% French oak for 21 months in 50% new barrels. Bottled unfined and unfiltered for maximum flavor, the wine spent a minimum of 18 months in bottle before release.

TASTING NOTES

"Enjoy now or for many years to come, as this wine will age gracefully in your cellar. This limited production offering, is hand-crafted with love to showcase the best that Washington Merlot has to offer."

- David "Merf" Merfeld, Winemaker