



NORTHSTAR



2014 RED BLEND WALLA WALLA VALLEY

VINTAGE OVERVIEW

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

The fruit for this blend is sourced 100% from Walla Walla's best vineyard sites. Merlot for the blend was sourced from Anna Marie and Spring Valley Vineyards. The Cabernet Sauvignon comes from Loess and Anna Marie. Finally, the blend was rounded out with Cabernet Franc from Minnick Hills. The fruit provides concentrated flavors, structure and complexity to the blend.

WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvee yeast to begin the seven-day fermentation. 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 20-month aging process. The barrel regime consisted of 100% French oak with 38% new barrels.

TASTING NOTES

"Velvety, lush, and elegant, this limited production red wine from Walla Walla showcases notes of black cherry, raspberry, vanilla, and spices leading into a long and satisfying mild toasted finish."

– David "Merf" Merfeld, Winemaker

TECHNICAL DATA

BLEND	58% MERLOT
	33% CABERNET SAUVIGNON
	9% CABERNET FRANC
TOTAL ACIDITY	0.48 G/100ML
pH	3.91
ALCOHOL	14.7%
CASES	1,021

Food pairings: : Lamb, beef, and duck