



# TECHNICAL DATA

TOTAL ACIDITY 0.51G/100ML

PH 4.01

ALCOHOL 14.7%

BLEND 80% CABERNET

FRANC 20% CABERNET

SAUVIGNON

PRODUCTION 203 CASES

FOOD PAIRINGS: BEEF BORDEAUX, GRILLED PORTOBELLO MUSHROOMS

# 2015 CABERNET FRANC WALLA WALLA 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. He also takes time to produce the finest expressions of other varietals such as Cabernet Franc. We are pleased to showcase the unique characteristics of these varietals in extremely limited bottlings each vintage.

## VINTAGE:

The 2015 vintage was one of the warmest growing seasons on record in Washington. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

#### VINEYARDS:

This limited production wine showcases Cabernet Franc, which grows particularly well in the Walla Walla appellation. The Cabernet Franc fruit was sourced from Anna Marie and Minnick Hill's vineyard. Cabernet Sauvignon from Anna Marie was added to round out the blend.

## WINEMAKING:

Grapes were destemmed, crushed leaving 40% whole berries, and the Cabernet Franc was inoculated with yeast 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 30% new barrels.

#### TASTING NOTES:

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

- David "Merf" Merfeld, Winemaker