



NORTHSTAR

2015 MERLOT COLUMBIA VALLEY

VINTAGE OVERVIEW

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

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.

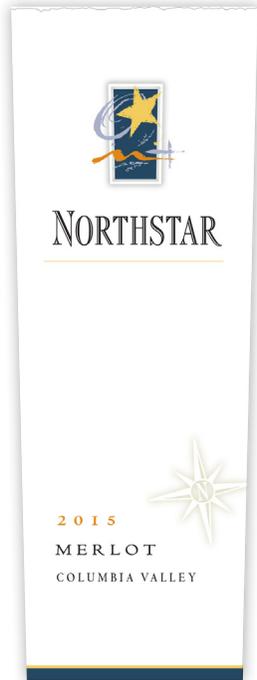
WINEMAKING

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 100% French oak - 51% 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 2015 vintage has rich concentrated aromas of black cherry, plum, mint, cedar, and chocolate that lead into flavors of black raspberry 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	77% MERLOT
	20% CABERNET SAUVIGNON
	3% PETIT VERDOT
TOTAL ACIDITY	0.49 G/100ML
PH	3.86
ALCOHOL	14.5%
CASES	4,234
FOOD PAIRINGS	HERBED LEG OF LAMB, BEEF, AND GRILLED VEGETABLES