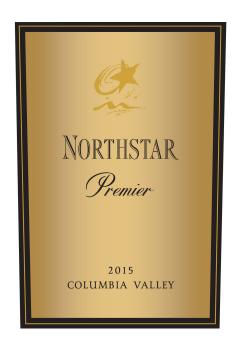
NORTHSTAR





TECHNICAL DATA

TOTAL ACIDITY 0.53G/100ML

PH

3.71

ALCOHOL 14

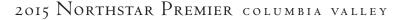
14.5%

BLEND 79% MERLOT AND 21% CABERNET SAUVIGNON

CASES 308 CASES

FOOD PAIRINGS

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



We are pleased to present the seventh vintage of our limited production Northstar Premier Merlot. 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

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

Fruit from top vineyard sites was carefully picked and fermented in separate small lots while awaiting selection for inclusion in Northstar Premier. In 2015, the lots that stood out were from Four Feathers Vineyards. Merlot and Cabernet Sauvignon from this site 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 lot fermenters. Punchdowns were done by hand, and the wine was aged in I00% French oak for 20 months in 46% new barrels. Bottled unfined and unfiltered for maximum flavor.

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

