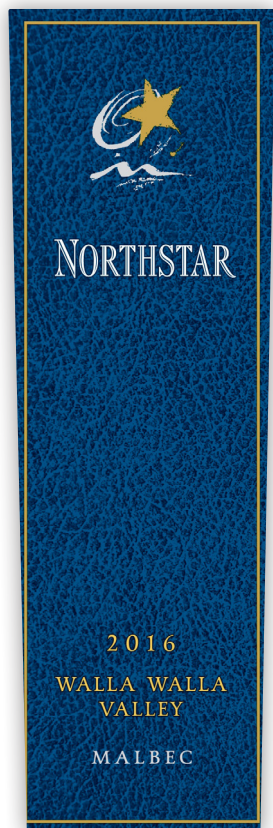




NORTHSTAR



TECHNICAL DATA

TOTAL ACIDITY 0.45 G/100ML

pH 3.97

ALCOHOL 13.2%

BLEND 100% MALBEC

PRODUCTION 202 CASES

FOOD PAIRINGS:
BARBECUED PORK, SPICY
GRILLED SAUSAGES

2016 MALBEC 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 Malbec. We are pleased to showcase the unique characteristics of these varietals in extremely limited bottlings each vintage.

VINTAGE:

The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance. The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15). Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARD:

This limited production 100% Walla Walla Malbec was sourced from two sites: Anna Marie and Northstar Estate Vineyard.

WINEMAKING:

Grapes were sorted and crushed with 40% whole berries remaining, then inoculated with Premier Cuvee yeast to begin the 10 day fermentation. During the 16-month aging process, the barrel regime included 70% French oak (20% new) and 30% American oak.

TASTING NOTES:

"Blackberry, white pepper, cocoa powder and cherry combine with aromas of cinnamon and dried fruit to round out this soft and elegant Malbec."

— David "Merf" Merfeld, Winemaker