



NORTHSTAR

2016 MERLOT COLUMBIA VALLEY

VINTAGE OVERVIEW

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.

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 7 vineyards and 12 different blocks contributed to the blend.

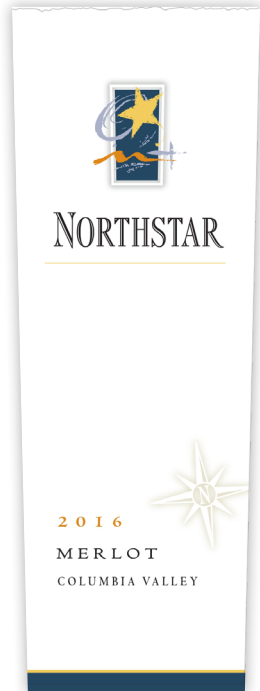
WINEMAKING

At harvest, grapes were held separately, destemmed and crushed with 40% 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 - 56% 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 2016 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 a 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	76% MERLOT 24% CABERNET SAUVIGNON
TA	0.54 G/100ML
PH	3.74
ALCOHOL	14.5%
CASES	548
FOOD PAIRINGS	HERBED LEG OF LAMB, BEEF, AND GRILLED VEGETABLES