



NORTHSTAR

2016 PETIT VERDOT COLUMBIA 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 Petit Verdot. 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.

VINEYARDS

This limited production Petit Verdot was sourced from Stone Tree and Williams Vineyards.

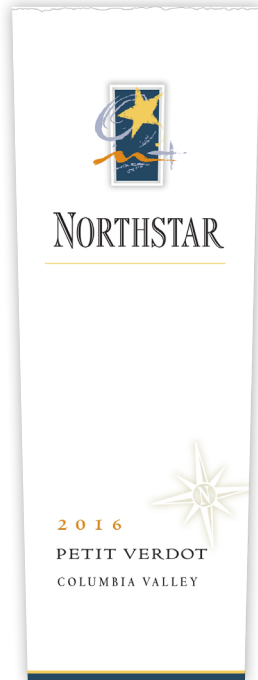
WINEMAKING

Grapes were de-stemmed and crushed leaving 40% whole berries, and inoculated with Premier Cuvee yeast to begin fermentation of which they remained on skins for 5 days. The must was punched down daily during fermentation. Afterward, it was racked into barrels to undergo malolactic fermentation, during which racking occurred every three months for clarity during the 16-month aging process. The barrel regime included 80% French Oak (40% new) and 20% American Oak.

TASTING NOTES

"Typically used as a blending component, this limited production bold Petit Verdot displays aromas and flavors of violet, leather, vanilla, coconut, and a base of rich dark fruit and spicy floral aromas."

– David "Merf" Merfeld, Winemaker



TECHNICAL DATA

BLEND	80% PETIT VERDOT 20% SYRAH
TA	0.50 G/100ML
pH	4.06
ALCOHOL	14.5%
CASES	203
FOOD PAIRINGS	HEARTY DISHES, AGED CHEESE, PORK SPARE RIBS