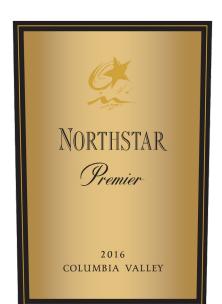
NORTHSTAR





TECHNICAL DATA

TOTAL ACIDITY 0.57 G/100ML

РН

3.57

ALCOHOL

15.2%

BLEND 100% MERLOT

CASES 296 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 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

Fruit from top vineyard sites are carefully picked and fermented in separate small lots. In 2016, the lot that stood out was from Four Feathers Vineyards. The Merlot fruit from this site was chosen to meet the high quality expectation of Northstar Premier.

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 100% French oak for 20 months in 30% 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

