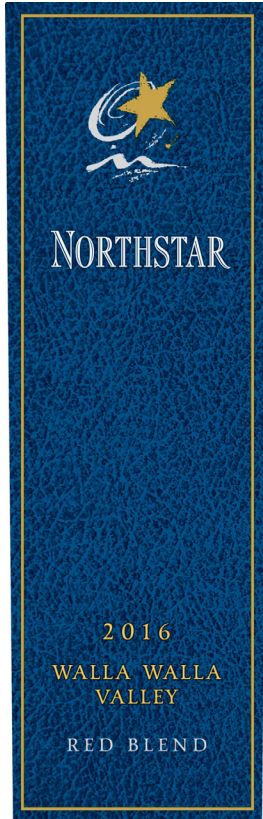




# NORTHSTAR



## 2016 RED BLEND WALLA WALLA 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

The fruit for this blend is sourced 100% from Walla Walla's best vineyard sites. Merlot for the blend was sourced from Anna Marie and Spring Valley Vineyards. The Cabernet Sauvignon comes from Loess and Anna Marie. And a splash of Cabernet Franc was added from Minnick Hill's. The fruit provides concentrated flavors, structure and complexity to the blend.

### WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvée yeast to begin the fermentation. The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 18-month aging process. The barrel regime consisted of 100% French oak with 38% new barrels.

### TASTING NOTES

"Velvety, lush, and elegant, this limited production red wine from Walla Walla showcases notes of graham cracker, cherry, raspberry, vanilla, clove, and cinnamon leading into a long and satisfying mild toasted finish."

– David "Merf" Merfeld, Winemaker

### TECHNICAL DATA

BLEND	51% MERLOT
	47% CABERNET SAUVIGNON
	2% CABERNET FRANC
TA	0.53 G/100ML
pH	3.84
ALCOHOL	14.4%
CASES	1,184

Food pairings: : Lamb, beef, and duck