

Stella Blanca

2017 COLUMBIA VALLEY



VINTAGE

The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages. The lower temperatures delayed ripening and helped retain fresh fruit aromatics and mouthwatering acidity. Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is chosen from the very best possible sources throughout the Columbia Valley. The Northstar team works closely with each grower to achieve specific fruit quality and yield parameters. The majority of the Semillon comes from Vineyard 10 in the Horse Heaven Hills AVA. In addition, the 2017 Stella Blanca has Semillon, Sauvignon Blanc and Muscadelle du Bordelais from our registered mother blocks at Canoe Ridge. The Muscadelle du Bordelais is an extremely rare varietal for Washington State.

WINEMAKING

After a gentle pressing, the juice was inoculated with Cotes de Blanc yeasts to initiate fermentation. The juice was transferred to 100% French oak barrels of which 18% were new oak. Barrel fermentation in the cool temperatured Petit Chai allowed the wine to develop slowly. The wine was aged sur lie for 3 months in the barrel, with weekly stirrings for the desired mouth feel and aromatics.

TASTING NOTES

"The 2017 Stella Blanca is a refreshing wine that offers notes of lemon, lime, and honey. On the creamy palate is a balance of lemon zest, and hints of vanilla and chamomile, giving way to a long crisp smooth finish. This wine pairs well with chicken, seafood, spicy dishes, and roasted vegetables. Enjoy!"

– David "Merf" Merfeld, Winemaker

TECHNICAL DATA

BLEND

71% Semillon,
20% Sauvignon Blanc,
9% Muscadelle du Bordelais

TA

0.56 g/100 ml

PH

3.46

ALCOHOL

14.1%

CASES

400

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