

# THE COSMIC EGG<sup>®</sup> WINE CO.



## THE COSMIC EGG

2017 Cabernet Sauvignon, Columbia Valley

"The Cosmic Egg" is an ancient creation myth, recurring across many civilizations and cultures, which holds that the universe originated from a giant primordial egg. This legend has since inspired generations of avant-garde and surrealist artists. This inspiration continues with a wine that signals an expanded universe of possibility. Artfully crafted by Northstar Winery, The Cosmic Egg is a modern incarnation of winemaking's ancient origins: fermentation and aging in concrete eggs and tanks.

## 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

The vineyards of the Columbia Valley lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually. Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes. A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

## WINEMAKING

Concrete eggs and tanks and other neutral vessels play a significant role in the making of The Cosmic Egg. These fermentation and aging vessels produce a true, pure expression of the grape resulting in a fresher, cleaner aromatic profile.

## TASTING NOTES

This full bodied wine truly expresses what Washington State Cabernet Sauvignon has to offer. Lush aromas of cherry, raspberry, and boysenberry lead into earth and spice notes with a long finish of chocolate and black cherry. Enjoy exploring The Cosmic Egg."

David "Merf" Merfeld, Winemaker

## FOOD PAIRINGS

Simply Roasted Chicken, Mushroom Risotto, Spiced Duck, Wild Mushroom Pasta with Herbs, Grilled Meats, Prime Beef

## TECHNICAL DATA

Total Acidity | 0.55 g/100 ml

pH | 3.80

Alcohol | 14.7%

Blend | 98% Cabernet Sauvignon, 2% Cabernet Franc

Cases Produced | 10,000