



TECHNICAL DATA

TA 0.56 G/100ML

pH 3.81

ALCOHOL 13.4%

BLEND 100% MALBEC

PRODUCTION IOO CASES

FOOD PAIRINGS: BARBECUED PORK, ROAST BEEF, SALMON, AND CHOCOLATE CAKE

2018 MALBEC WALLA WALLA 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 Malbec. We are pleased to showcase the unique characteristics of these varietals in extremely limited bottlings each vintage.

VINTAGE:

The 2018 vintage was another stellar growing season in Washington. Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development. Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD:

This limited production I00% Walla Walla Valley Malbec was sourced from Anna Marie Vineyard.

WINEMAKING:

Grapes were sorted and crushed with 40% whole berries remaining, then inoculated with Premier Cuvee yeast to begin the 10 day fermentation. During the I6-month aging process, the barrel regime included 70% French oak (20% new) and 30% American oak. Bottled unfined and unfiltered for maximum flavor.

TASTING NOTES:

"Black raspberry, peppercorn, cranberry, cocoa powder, and cherry combine with aromas of cedar, plum, and dried fruit to round out this soft and elegant Malbec."

- David "Merf" Merfeld, Winemaker