

Stella Blanca

2018 COLUMBIA VALLEY



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.

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 2018 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 temperature 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 2018 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

75% Semillon,
16% Sauvignon Blanc,
9% Muscadelle du Bordelais

TA

0.56 g/100 ml

PH

3.46

ALCOHOL

14%

CASES

300

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