



TA: 0.52 g/100 mL

PH: 3.80

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1008

COLUMBIA VALLEY

2019 Cabernet Sauvignon Columbia Valley

ADDITIONAL NOTES

Northstar's focus on creating world-class Bordeaux-style wines begins in the vineyards. We are pleased to showcase the unique characteristics of these Merlot, Cabernet Sauvignon and Malbec varietals in extremely limited bottlings each vintage.

VINTAGE NOTES

- The 2019 vintage was another stellar growing season in Washington.
- Winter temperatures were average preceding the growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cool fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Diversity of vineyards and sub-appellations within the Columbia Valley and Walla Walla Valley are Northstar's hallmarks.
- Fruit is selected from the very best possible sources.
- This 100% Cabernet Sauvignon was sourced from two of our favorite sites with old vines from Shaw Red Mountain and Beverly.

WINEMAKING NOTES

- Grapes were destemmed and crushed with Premier Cuvee yeast to begin the eight-day fermentation, where the wine was punched down daily.
- The wine was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months during the 20-month aging process.
- The barrel regime included 100% French oak – 30% new. This 2019 Cabernet Sauvignon was bottled unfiltered and unfiltered for maximum flavor.

RECOMMENDED FOOD PAIRINGS

- Herbed leg of lamb, beef, and grilled vegetables.

TASTING NOTES

“Aromas of black cherry and spicy saffron lead into a palate ripe with black raspberry, marionberry, dark chocolate, cedar, and vanilla flavors. The wine has a full mid-palate and a rich finish of toasted oak with a cherry on the top.” – David “Merf” Merfeld, Winemaker