TA: 0.54g/100mL

PH: 3.76

ALCOHOL: 14.5%

BLEND: 76% Merlot and 24% Cabernet Sauvignon

CASE PRODUCTION: 2985

COLUMBIA VALLEY

2019 Merlot Columbia Valley

ADDITIONAL NOTES

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the very best sources throughout the Columbia Valley. Winemaker David "Merf" Merfeld works closely with each grower to achieve specific fruit quality and yield parameters.

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 cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit aromas and flavors.

VINEYARD NOTES

- Fruit from five vineyards and eight different blocks contributed to the blend.
- Merlot was sourced from Four Feathers, Shaw Red Mountain, Anna Marie, and Spring Valley Vineyards.
- Cold Creek Cabernet Sauvignon was added to round out the blend.

WINEMAKING NOTES

- At harvest, grapes were destemmed and crushed with 40% whole berries remaining, then fermented on the skins for 5-7 days with daily punch downs.
- The wine was placed into 100% French oak - 32% new barrels - where it underwent malolactic fermentation.
- The wine aged for 20 months with racking occurring at three month intervals.

RECOMMENDED FOOD PAIRINGS

- Dry rubbed boneless pork ribs, prime rib with shiitake mushroom risotto, and herb roasted chicken and grilled spiced cauliflower.

TASTING NOTES

"The 2019 vintage has rich concentrated aromas of black cherry, cedar, and mocha that lead into flavors of raspberry, chocolate, cherry, and vanilla. The wine is bold and bright and was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!" – David Merfeld, Winemaker