



COLUMBIA VALLEY

2020 Cabernet Sauvignon Columbia Valley

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- The diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks.
- This 100% Cabernet Sauvignon was sourced from three of our favorite old vine blocks from Cold Creek, Four Feathers, and Shaw Red Mountain.

WINEMAKING NOTES

- Grapes were destemmed and crushed with Premier Cuvée yeast to begin 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 – 36% new.

RECOMMENDED FOOD PAIRINGS

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

TASTING NOTES

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

TA: 0.56g/100mL

PH: 3.68

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1195