



COLUMBIA VALLEY

2020 Premier Dionysus Vineyard Cabernet Sauvignon

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 Dionysus Vineyard.

WINEMAKING NOTES

- Grapes were destemmed and crushed with Premier Cuvee 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.
- This wine spent 22 months in 100% French oak – 30% new.

RECOMMENDED FOOD PAIRINGS

- Prime rib, New York strip, or filet mignon

TASTING NOTES

This cabernet is very expressive on the nose, showing notes of bright candied cherry and cedar. The palate exhibits primary cherry flavors with beautiful oak integration showing just a hint of vanilla, cedar, cooking spice. Full-bodied with silky tannins and a long finish. - Joel Wright, Assistant Winemaker

TA: 0.55 g/100 mL

PH: 3.93

ALCOHOL: 14.7%

BLEND: 100% Dionysus Vineyard Cabernet Sauvignon

CASE PRODUCTION:

207