



TA: .55g/mL

PH: 3.23

ALCOHOL: 13.3%

BLEND: 94% Semillon, 3% Sauvignon Blanc,
and 3% Muscadelle du Bordelais

CASE PRODUCTION:

202

COLUMBIA VALLEY

2020 Stella Blanca White Wine

VINTAGE NOTES

- The 2020 vintage was another stellar growing season in Washington State.
- Warm spring temperatures were followed by mild conditions throughout the summer allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks.
- The majority of our Semillon comes from Vineyard 10 in the Horse Heaven Hills AVA.
- In addition to the Semillon, Stella Blanca has Sauvignon Blanc and Muscadelle du Bordelais from our registered mother blocks at Canoe Ridge.

WINEMAKING NOTES

- After a gentle pressing, the juice was inoculated with Cotes de Blanc yeasts to initiate fermentation.
- The wine aged in 100% French oak, 20% were new barrels. Barrel fermented in our Petit Chai at cool temperature so the wine develops slowly.
- The wine was aged sur lie for 3 months in the barrel, with weekly stirrings for the desired mouth feel and aromatics.

RECOMMENDED FOOD PAIRINGS

- This wine pairs well with chicken, seafood, spicy dishes, and roasted vegetables.

TASTING NOTES

"The 2020 Stella Blanca is a refreshing wine that offers soft citrus notes of lemon and lime, bright Asian pear and touches of honey. On the palate is a balance of lemon meringue and hints of vanilla giving way to a long crisp smooth finish. Enjoy!" - David "Merf" Merfeld, Winemaker