



TA: 0.55 g/100 mL

PH: 3.83

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

1180

COLUMBIA VALLEY

2021 Cabernet Sauvignon Columbia Valley

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- The diversity of vineyards within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the absolute best sites.
- This 100% Cabernet Sauvignon was sourced from three of our favorite old vine blocks from Cold Creek, Williams, 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 oak and cherry. - David "Merf" Merfeld, Winemaker