



TA: 0.52 g/100 mL

PH: 3.78

ALCOHOL: 14.5%

BLEND: 84% Merlot and 16% Cabernet Sauvignon

CASE PRODUCTION:
4997

COLUMBIA VALLEY

2022 Merlot Columbia Valley

VINTAGE NOTES

- Spring of 2022 was unusually cool and wet. Below average temperatures between April - July caused a delayed development.
- Warm temperatures arrived in July and continued throughout the summer. Consistent heat brought excellent ripening conditions to the fruit.
- The quality of fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- The diversity of vineyards within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the absolute best sites.
- Merlot was sourced from Shaw Red Mountain, Stone Tree, Four Feathers, Williams, Cold Creek, and Anna Marie.
- Four Feathers, Stone Tree, and Williams Cabernet Sauvignon was added to round out the blend.

WINEMAKING NOTES

- At harvest, grapes were held separately, destemmed, and crushed with 40% whole berries remaining.
- 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

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

TASTING NOTES

The 2022 vintage has concentrated aromas of blackberry, mulberry, and cherry that lead into flavors of dark chocolate, graham cracker, and cedar. The wine is lush, rich, and velvety. Enjoy now, or for many years to come as it will age gracefully. Enjoy! – David Merfeld, Winemaker