



TA: 0.55 g/100 mL

PH: 3.84

ALCOHOL: 14.5%

BLEND: 100% Cabernet Sauvignon

CASE PRODUCTION:

208

COLUMBIA VALLEY

2022 Premier Cabernet Sauvignon

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 warmest temperatures were recorded in October.
- The quality of fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

VINEYARD NOTES

- The diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks.
- This 100% Cabernet Sauvignon was sourced exclusively 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.
- 100% French oak – 21% new. Bottled unfinned and unfiltered for maximum flavor.

RECOMMENDED FOOD PAIRINGS

- I would pair this with a premium protein such as prime rib, New York strip, or filet mignon to match the structure and expressive flavors of this full-bodied wine.

TASTING NOTES

This exquisite single vineyard wine is sourced from one of our favorite sites. This very limited production wine is the hallmark of a Washington State Cabernet Sauvignon – rich, lush, full bodied and balanced, approachable today but created to age beautifully in your cellar for years to come. – David “Merf” Merfeld, Winemaker