



TA: 0.60 g/100 mL

PH: 3.22

ALCOHOL: 13.2%

BLEND: 82% Semillon, 12% Sauvignon Blanc,
6% Muscadelle

CASE PRODUCTION:

192

COLUMBIA VALLEY

2024 Stella Blanca White Wine

VINTAGE NOTES

- Despite extreme cold weather in January, most vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines. The reds will develop over many years to come.

VINEYARD NOTES

- 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 estate blocks.
- Blocks were specifically planted and farmed for Northstar Stella Blanca.

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 at cool temperature so the wine develops slowly.
- The wine was aged sur lie for 3 months in barrel with weekly stirrings for the desired mouth feel, flavors, and aromatics.

RECOMMENDED FOOD PAIRINGS

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

TASTING NOTES

Like many long-time Washington state winemakers, we love these white varietals and believe they are some of Columbia Valley's best kept secrets. Barrel fermented in 100% French oak; this is a distinctive vibrant wine with a refreshingly crisp bright finish. - David "Merf" Merfeld, Winemaker