



# NORTHSTAR

## 2010 CABERNET FRANC WALLA WALLA VALLEY

### NORTHSTAR VARIETAL WINES

*Northstar's focus on creating world-class Bordeaux-style Merlot-based wines begins in the vineyards, where winemaker David "Merf" Merfeld selects the best of the classic blending varieties to create Northstar's Columbia Valley and Walla Walla Merlots. We are pleased to showcase the unique characteristics of these varieties in extremely limited bottlings each vintage.*

### VINTAGE

A cool vintage marked by a mild spring and cool summer, followed by warmer weather during harvest which allowed grapes to ripen to maturity. The cooler weather conditions during the growing season resulted in grapes with optimum ripeness and sugar levels, concentrated flavors, and bright acidity.

### VINEYARDS

This limited production wine showcases Cabernet Franc, which grows particularly well in the Walla Walla appellation. This 100% Cabernet Franc fruit was sourced from Minnick Hills vineyard.

### WINEMAKING

Grapes were destemmed, crushed leaving 40% whole berries, and the Cabernet Franc was inoculated with a yeast isolated from the Languedoc region of France, to begin the ten-day fermentation (six days on skins). The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 16-month aging process. The barrel regime included 100% French Oak with 44% new barrels.

### TASTING NOTES

"This lush, structured and bright wine offers aromas of cinnamon, clove and green olive, leading into flavors of cherry, raspberry, coconut, toasted oak and vanilla."

– David "Merf" Merfeld, Winemaker



### TECHNICAL DATA

|                  |             |                   |
|------------------|-------------|-------------------|
| BLEND            | 100%        | CABERNET<br>FRANC |
| TOTAL<br>ACIDITY | 0.59G/100ML |                   |
| PH               | 3.70        |                   |
| ALCOHOL          | 13.4%       |                   |
| CASES            | 224         |                   |

*Food pairings: Beef Bordeaux,  
Grilled Portobello Mushrooms*