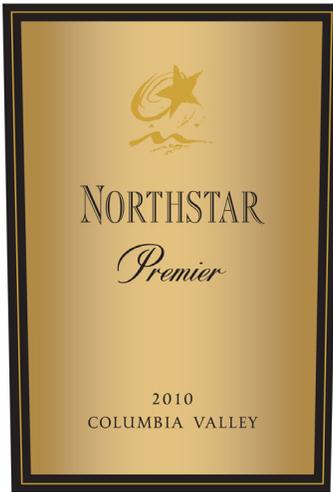




NORTHSTAR

2010 PREMIER MERLOT COLUMBIA VALLEY



We are pleased to present second vintage of our limited production Northstar Premier. This 100% Merlot is sourced from the best vineyards in the Columbia Valley and represents the culmination of years of experience in the region. Enjoy this bold yet balanced wine, built to age for many years to come.

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

Fruit from top vineyard sites was carefully picked and fermented in separate small lots while awaiting selection for inclusion in Northstar Premier. In 2010, Merlot from Beverly Vineyard, Cold Creek Vineyard, and Stone Tree were chosen to meet the expectations of the creation of the blend.

WINEMAKING

Fruit was hand-harvested and hand-sorted with an eye towards optimum aging, then basket pressed and vinified in extremely small lots incorporating both barrel and concrete fermentation in small, 2 ½ ton fermenters. Punchdowns were done by hand and the wine was aged 24 months in 50% new French oak barrels. Bottled unfiltered and unfiltered with an extra long cork to help protect the wine while aging, the wine spent 14 months in bottle before release.

TASTING NOTES

“This extremely aromatic Merlot bursts from the glass with an explosion of black cherry, black raspberry, pomegranate, dried currant and orange zest. Immediately following are notes of vanilla, graham cracker, chocolate, and spice that lead into toasted marshmallow, blackberry and plum. This wine has a satisfyingly long and lingering finish, but is bright and balanced. Enjoy now or for many years to come, as this wine will age gracefully in your cellar. This limited production offering, is lovingly hand-crafted to showcase the best that Washington Merlot has to offer.”

– David “Merf” Merfeld, Winemaker

TECHNICAL DATA

BLEND	100% MERLOT
TOTAL ACIDITY	0.56G/100ML
PH	3.64
ALCOHOL	14.7%
CASES	290

Food pairings: Cured meats, rich cheeses, beef tenderloin with morel mushroom sauce, seared duck with cherry reduction, roasted leg of lamb