



# NORTHSTAR

## 2011 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 signature Merlot blends. He also takes time to produce extremely limited bottlings of the finest expressions of each single varietal used in these blends to showcase their unique characteristics.*

### VINTAGE

The 2011 vintage experienced cool temperatures during spring which delayed bud break and bloom by three to four weeks. Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal. Without the growing season's typical temperature spikes that surpass 100 degrees Fahrenheit, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

### VINEYARDS

This limited production wine showcases Cabernet Franc, which grows particularly well in the Walla Walla appellation. The Cabernet Franc fruit was sourced from Minnick Hills vineyard with the remaining portion of the blend rounded out with Cabernet Sauvignon from Anna Marie 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 90% French Oak with 25% new barrels.

### TASTING NOTES

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

– David "Merf" Merfeld, Winemaker



### TECHNICAL DATA

BLEND	82% CABERNET FRANC 18% CABERNET SAUVIGNON
TOTAL ACIDITY	0.59G/100ML
PH	3.70
ALCOHOL	14.5%
CASES	241

*Food pairings: Beef Bordeaux, Grilled Portobello Mushrooms*