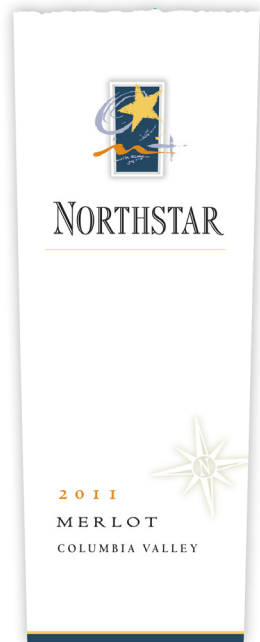




NORTHSTAR

2011 MERLOT COLUMBIA VALLEY



VINTAGE OVERVIEW

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

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the very best possible sources throughout the Columbia Valley. Winemaker David "Merf" Merfeld works closely with each grower to achieve specific fruit quality and yield parameters. Vines average 15 years old and yield grapes with concentrated varietal flavors of cherry and plum with elegant tannins. Fruit from more than 10 separate vineyards and 14 different blocks contributed to the blend.

WINEMAKING

At harvest, grapes were held separately, destemmed and crushed with 60% whole berries remaining. Grapes fermented on the skins for five to seven days with daily punch downs to extract flavor, colors and fine tannins. The wine was placed into 90% French oak — 59% of which was new oak barrels — where it underwent malolactic fermentation. The wine aged for 18 months with racking occurring at three month intervals.

TASTING NOTES

"The 2011 vintage has rich concentrated aromas of cherry, raspberry and chocolate that lead into flavors of cinnamon and vanilla. It is subtle and soft with a lingering toasted oak finish. This wine was created to enjoy now, or for many years to come as it will age gracefully. Enjoy!"

– David "Merf" Merfeld, Winemaker

TECHNICAL DATA

BLEND	78% MERLOT
	20% CABERNET SAUVIGNON
	2% PETIT VERDOT
TOTAL ACIDITY	0.54G/100ML
PH	3.75
ALCOHOL	14.7%
CASES	8,045

Food pairings: Herbed leg of lamb, beef, and grilled vegetables