

Stella Blanca

2014 COLUMBIA VALLEY



VINTAGE

2014 in Eastern Washington was one of the warmest seasons in decades. The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record. Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is chosen from the very best possible sources throughout the Columbia Valley. The Northstar team works closely with each grower to achieve specific fruit quality and yield parameters. The majority of the Semillon comes from the oldest block at Vineyard 10, established in 1978 in the Horse Heaven Hills AVA. In addition, this year's 2014 Stella Blanca has Semillon, Sauvignon Blanc and Muscadelle du Bordelais from our registered mother block at Canoe Ridge. The Muscadelle du Bordelais is an extremely rare varietal for Washington State.

TECHNICAL DATA

BLEND

58% Semillon
32% Sauvignon Blanc
10% Muscadelle du Bordelais

TOTAL ACIDITY

0.60 g/100 ml

PH

3.23

ALCOHOL

14.2%

CASES

200

WINEMAKING

After a gentle pressing, the juice was inoculated with Cotes de Blanc yeasts to initiate fermentation. Afterward, the juice was transferred to 100% French oak barrels, of the barrels used, 20% were new oak. Using a cooler barrel fermentation, in the Petit Chai, enhances the aromatics of this wine. The wine was aged sur lie for 3 months in the barrel, with weekly stirrings for the desired mouth feel and aromatics.

TASTING NOTES

"A refreshing wine the 2014 Stella Blanca offers notes of white peach and honey. On the creamy palate is a balance of lemon and hints of vanilla and flint giving way to a long crisp smooth finish. This wine pairs well with seafood, chicken, spicy dishes, and fresh vegetables. Enjoy!"

– David "Merf" Merfeld, Winemaker