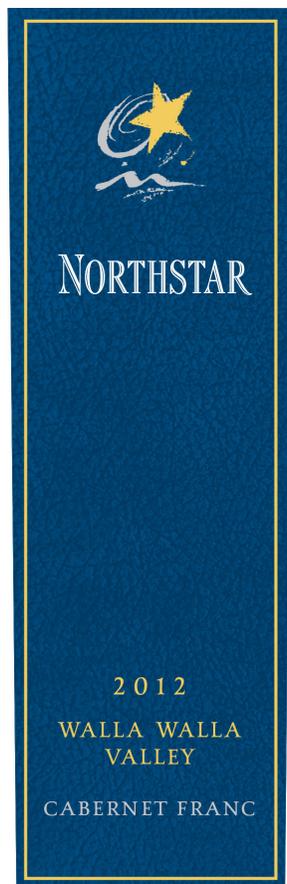




NORTHSTAR



2012 CABERNET FRANC WALLA WALLA

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 vintage 2012 had close to perfect growing conditions. Spring was relatively wet and cool, but bloom came in early June. Afterward there were about 90 days of warm temperatures and no rain to ensure growth and vine development. The nights during this period were also relatively cool in our high elevated vineyards. In September and October the area experienced a perfect Indian summer which allowed maximum hang time for fruit ripening and flavor development.

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 Williams, and Syrah from Anna Marie.

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 97% French Oak with 47% new barrels.

TASTING NOTES

"An elegant and refined wine with aromas of cherry, raspberry, toffee, and cinnamon."

– David "Merf" Merfeld, Winemaker

TECHNICAL DATA

TOTAL ACIDITY	0.56G/100ML
PH	3.73
ALCOHOL	14.3%
BLEND	86% CABERNET FRANC, 12% CABERNET SAUVIGNON, 1% MALBEC, 1% SYRAH
CASES	202
FOOD PAIRINGS:	BEEF BORDEAUX, GRILLED PORTOBELLO MUSHROOMS, AND PIZZA