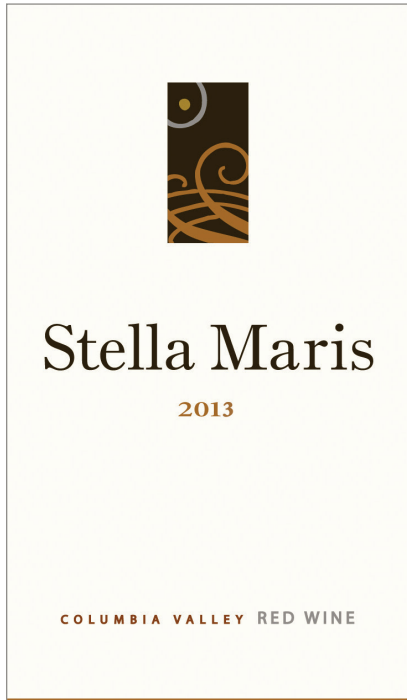


Stella Maris

2013 C O L U M B I A V A L L E Y



TECHNICAL DATA

BLEND

55% Merlot
35% Cabernet Sauvignon
10% Malbec

TOTAL ACIDITY

0.52 g/100 ml

P H

3.78

ALCOHOL

14.5%

CASES

230

FOOD PAIRINGS

Pizza, pastas and BBQ

VINTAGE

The 2013 growing season was warm and consistent throughout, perfect for the vines to ripen. Harvest started early in mid-August and extended into early November as fall brought cooler temperatures. The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

Use of fruit from a diversity of vineyards and sub-appellations within the Columbia Valley are among Northstar's hallmarks. Merlot, Cabernet Sauvignon, and Malbec were sourced from the best vineyard sites within the Columbia Valley and Walla Walla Valley. Fruit from these vines provide the complexity of this red blend. Fruit from six different vineyard sites contributed to the 2013 blend. Anna Marie and Four Feathers vineyards provided the Merlot fruit. Cabernet Sauvignon was sourced from Anna Maria and Williams vineyards. Northstar Estate and Anna Marie vineyards provided the Malbec.

WINEMAKING

At harvest, grapes were destemmed and crushed, leaving 40% whole berries intact. Lots were inoculated with Premier Cuvée yeast and fermented separately for seven days on skins with daily punch downs. The wine was racked into barrels for malolactic fermentation and aging. The lots were racked at three month intervals for clarity. The wine aged in 100% French oak barrels with 40% new oak. The blend was created after 16 months in the barrel.

TASTING NOTES

"Soft and approachable from start to finish, this vintage of our Reserve Columbia Valley Red Blend, affectionately known as "Stella," has notes of vanilla, cherry, nutmeg, and orange zest. Enjoy!"

– David "Merf" Merfeld, Winemaker