

# Stella Blanca

2015 COLUMBIA VALLEY



## VINTAGE

The 2015 vintage was one of the warmest growing seasons on record in Washington. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

## 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, the 2015 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

73% Semillon  
20% Sauvignon Blanc  
7% Muscadelle du Bordelais

### TOTAL ACIDITY

0.71 g/100 ml

### PH

3.07

### ALCOHOL

14.2%

### CASES

400

## WINEMAKING

After a gentle pressing, the juice was inoculated with Cotes de Blanc yeasts to initiate fermentation. The juice was transferred to 100% French oak barrels of which 20% were new oak. Barrel fermentation in the cool temperatured Petit Chai allowed the wine to develop slowly. The wine was aged sur lie for 3 months in the barrel, with weekly stirrings for the desired mouth feel and aromatics.

## TASTING NOTES

"The 2015 Stella Blanca is a refreshing wine that offers notes of apple, grapefruit, and honey. On the creamy palate is a balance of lemon and hints of vanilla and graham cracker, giving way to a long crisp smooth finish. This wine pairs well with chicken, seafood, and raw vegetables. Enjoy!"

– David "Merf" Merfeld, Winemaker