

NORTHSTAR

Premier

2012 NORTHSTAR PREMIER COLUMBIA VALLEY

We are pleased to present the fourth vintage of our limited production Northstar Premier. This 100% Merlot is sourced from the best vineyards in the Columbia Valley and represents the culmination of years of experience in the region. Enjoy this bold yet balanced wine, built to age for many years to come.

VINTAGE

The 2012 vintage was a return to the “classic” Washington growing conditions and a much welcomed change from the cooler 2010 and 2011 vintages. Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly. A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

Fruit from top vineyard sites was carefully picked and fermented in separate small lots while awaiting selection for inclusion in Northstar Premier. In 2012, Merlot from Four Feathers, Stone Tree and Cold Creek were chosen to meet the expectations of the creation of the blend.

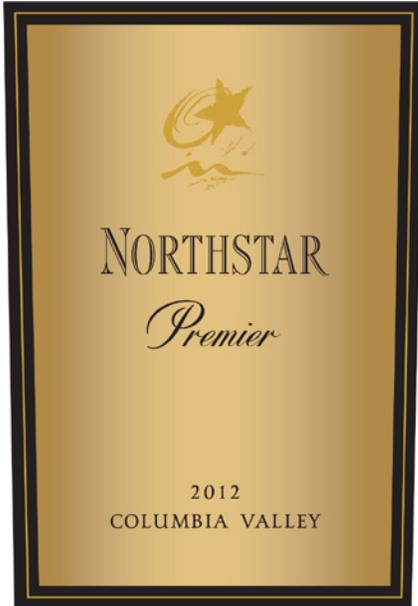
WINEMAKING

Fruit was hand-harvested and hand-sorted with an eye towards optimum aging. Vinified in extremely small lots incorporating both barrel and concrete fermentation in small, 2 ½ ton fermenters. Punchdowns were done by hand, and the basket pressed wine was aged in 100% French oak for 22 months in 50% new barrels. Bottled unfiltered and unfiltered for maximum flavor, the wine spent a minimum of 18 months in bottle before release.

TASTING NOTES

“This extremely aromatic 100% Merlot bursts from the glass with vanilla, cherry, blackberry, dark chocolate, raspberry, and mint. This wine has a satisfyingly long and lingering finish. Enjoy now or for many years to come, as this wine will age gracefully in your cellar. This limited production offering, is hand-crafted with love to showcase the best that Washington Merlot has to offer.”

– David “Merf” Merfeld, Winemaker



TECHNICAL DATA

TOTAL ACIDITY	0.54G/100ML
PH	3.76
ALCOHOL	14.9%
BLEND	100% MERLOT
CASES	280 CASES

FOOD PAIRINGS

Cured meats, rich cheeses, beef tenderloin, seared duck, and roasted leg of lamb.

