



NORTHSTAR



2015 RED BLEND WALLA WALLA VALLEY

VINTAGE OVERVIEW

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

The fruit for this blend is sourced 100% from Walla Walla’s best vineyard sites. Merlot for the blend was sourced from Anna Marie and Spring Valley Vineyards. The Cabernet Sauvignon comes from Loess and Anna Marie. The fruit provides concentrated flavors, structure and complexity to the blend.

WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvee yeast to begin the seven-day fermentation. The must was punched down daily during fermentation, and was then raked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 20-month aging process. The barrel regime consisted of 100% French oak with 50% new barrels.

TASTING NOTES

“Velvety, lush, and elegant, this limited production red wine from Walla Walla showcases notes of graham cracker, cherry, raspberry, vanilla, clove, and cinnamon leading into a long and satisfying mild toasted finish.”

– David “Merf” Merfeld, Winemaker

TECHNICAL DATA

BLEND	55% MERLOT
	45% CABERNET SAUVIGNON
TOTAL ACIDITY	0.49 G/100ML
pH	3.89
ALCOHOL	14.5%
CASES	1,220

Food pairings: : Lamb, beef, and duck