



# NORTHSTAR

## 2006 MERLOT COLUMBIA VALLEY

### VINTAGE OVERVIEW

The 2006 growing season began with a mild spring, followed by a hot, dry summer which contributed to excellent acid levels, balanced canopies, and small berries with concentrated flavors. Mild temperatures in August helped to extend the ripening period into September and October, leading to fantastic fruit quality across varietals.

### VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the very best possible sources throughout the Columbia Valley. Winemaker David Merfeld works closely with each grower to achieve specific fruit quality and yield parameters. Vines average 15 years old and yield grapes with concentrated varietal flavors of cherry and plum with elegant tannins. Fruit from over 14 separate vineyards and 18 different blocks contributed to the blend.

### WINEMAKING

At harvest, grapes were held separately, destemmed and crushed with 25% whole berries remaining. Grapes fermented on the skins for five to seven days with daily punch downs to extract flavor, colors and fine tannins. The wine was placed into French (70%) and American (30%) oak barrels where it underwent malolactic fermentation. The barrel rotation included 65% new barrels. The lots aged separately for 18 months with barrel-to-barrel racking occurring at three month intervals.

### TASTING NOTES

This rich wine is concentrated and yet elegant, with aromas of cherry, plum, raspberry, and blackberry, finishing off with flavors of toasted oak, vanilla, coconut, mint, and toffee. Enjoy and celebrate!

– David "Merf" Merfeld, Winemaker



### TECHNICAL DATA

TOTAL ACIDITY	0.53G/100ML
PH	3.74
ALCOHOL	14.7%
BLEND	76% MERLOT
	19% CABERNET SAUVIGNON
	3% PETIT VERDOT
	2% CABERNET FRANC
PRODUCTION	10,000 CASES