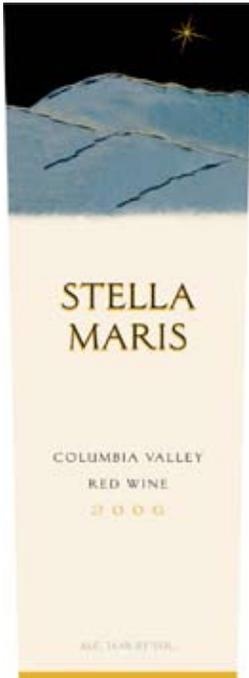


# STELLA MARIS

2006 COLUMBIA VALLEY



## TECHNICAL DATA

TOTAL ACIDITY	0.56G/100ML
PH	3.79
ALCOHOL	14.4%
BLEND	29% MERLOT 35% CABERNET SAUVIGNON 28% SYRAH 8% PETIT VERDOT
CASES	3,900

## 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. Merlot, Cabernet Sauvignon, Petit Verdot, and Syrah were sourced from the best vineyard sites within the Columbia Valley and Walla Walla Valley. Vines range from 5 - 20 years old and yield grapes with concentrated varietal flavors. Fruit from 9 different vineyard sites and 12 individual lots contributed to the blend. Indian Wells and Northstar Estate provided Merlot. Cabernet Sauvignon was sourced from Windrow, Andrews, Horse Heaven, Northstar, and Loess vineyards. Anna Marie and Minnick Hills vineyards provided Syrah. Petit Verdot was sourced from Stone Tree Vineyard.

## 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 with daily punch downs. The wine was racked into barrels for malolactic fermentation and aging. Lots were racked at three month intervals for clarity. The wine aged in 75% French and 25% American oak barrels with 60% new oak. The blend was created after 17 months in the barrel.

## TASTING NOTES

This medium-bodied, approachable wine opens with aromatics of blueberry and raspberry. Each varietal in the final blend contributes concentrated fruit and layers of flavors including blueberry, white pepper, bright red fruit, and a bit of orange zest. Enjoy!

– David “Merf” Merfeld, Winemaker