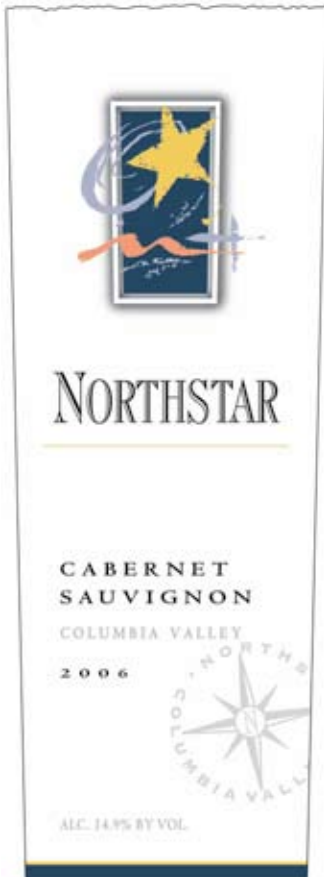




NORTHSTAR



2006 CABERNET SAUVIGNON 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. Cabernet Sauvignon from our favorite vineyards go into the creation of this limited release. This 100% Cabernet Sauvignon blend consists of fruit from three distinct vineyard blocks which include Anna Marie, Kiona, and Shaw Red Mountain vineyards.

WINEMAKING

Grapes were destemmed, crushed, and inoculated with Premier Cuvee yeast to begin the eight-day fermentation. The must was punched down daily during fermentation, and was then racked into barrels to undergo malolactic fermentation. Racking occurred every three months for clarity during the 16-month aging process. The barrel regime included 47% French and 53% American oak, with 65% new barrels.

TASTING NOTES

This rich, fruity, dark, full-bodied wine leads with cherry, raspberry, vanilla, and maple with a long chocolate graham cracker finish. Enjoy!

– David “Merf” Merfeld, Winemaker

TECHNICAL DATA

TOTAL ACIDITY	0.54G/100ML
PH	3.75
ALCOHOL	14.9%
BLEND	100% CABERNET SAUVIGNON
CASES	112