



NORTHSTAR

2006 SYRAH 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

Fruit is selected from the very best possible sources from Walla Walla to make our limited production Syrah. Minnick Hills and Anna Marie vineyards contributed to this 100% Syrah. Winemaker David Merfeld works closely with each grower to achieve specific fruit quality and yield parameters. Vines yield grapes with concentrated varietal flavors of blackberry and blueberry with elegant tannins.

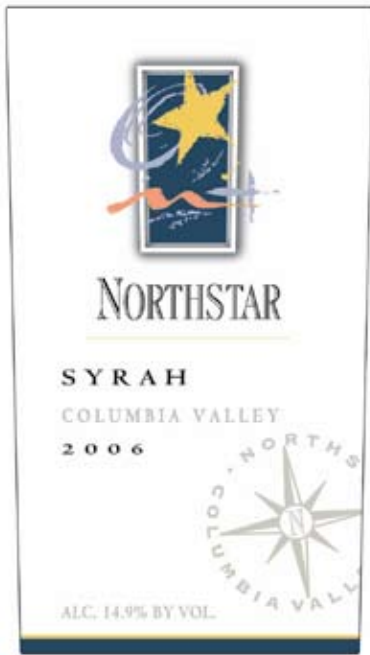
WINEMAKING

At harvest, grapes were destemmed and crushed leaving 40% whole berries intact. Lots were fermented for seven days with daily punchdowns. The wine was racked into barrels for malolactic fermentations and aging. Lots were racked at three month intervals during the 16 month aging for clarity. The wine aged in 47% French and 53% American oak with 65% new oak barrels.

TASTING NOTES

I love Walla Walla Syrah. This big, jammy wine has layers of flavors, displaying blackberry, blueberry, vanilla, orange peel, coconut, plum and white pepper. Full-bodied, lush and robust on the palate with a long finish. Enjoy!

– David “Merf” Merfeld, Winemaker



TECHNICAL DATA

TOTAL ACIDITY	0.58G/100ML
PH	3.83
ALCOHOL	14.9%
BLEND	100% SYRAH
CASES	112