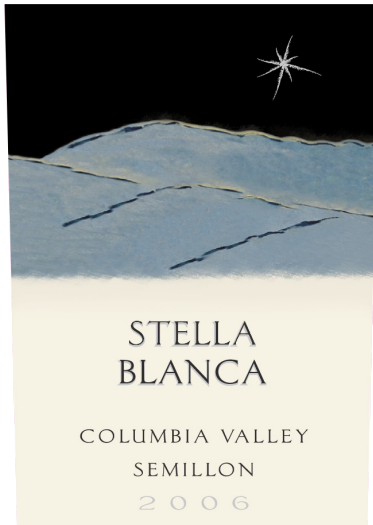


# STELLA BLANCA

2006 COLUMBIA VALLEY



## TECHNICAL DATA

TOTAL ACIDITY	0.60G/100ML
PH	3.15
ALCOHOL	14.5%
BLEND	90% SEMILLON 10% MUSCADELLA DU BORDELAIS

## VINTAGE OVERVIEW

2006 was a year of extremes in weather, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in early and mid-summer. The weather was relatively ideal during the growing season, with a consistent summer of dry weather, warm days and cool nights. Harvest began early, with some white grapes being picked in late August, and a cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development. In the cooler growing areas, later ripening prompted good acidity and flavor in white varieties, as well as good color, pronounced fruit flavors and less aggressive tannins in reds.

## VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is chosen from the very best possible sources throughout the Columbia Valley. The Northstar team works closely with each grower to achieve specific fruit quality and yield parameters. The Semillon comes from the oldest block at Vineyard 10 (1978). The Muscadella du Bordelais comes from our registered mother block at Canoe Ridge, with a small amount coming from the research block at Vineyard 10. This is an extremely rare varietal for Washington state, with only one known grower managing it.

## WINEMAKING

After a gentle pressing, the juice was inoculated with *Cotes de Blanc* yeasts to initiate fermentation. The barrel regime includes 100% French oak and 20% new barrels. A cooler barrel fermentation in the *Petit Chai* enhances the aromatics of this wine. The wine was then aged *sur lie* for 4 months in the barrel, with twice weekly stirrings for the desired creamy mouthfeel.

## TASTING NOTES

This luscious white wine has lovely hints of tropical fruits, apple and lemon zest, and the elegance of a fruit tart with its classic pastry cream filling, as it softens mid-palate with a honeyed, creamy texture that finishes with bright, crisp flavors.

– David “Merf” Merfeld, Winemaker