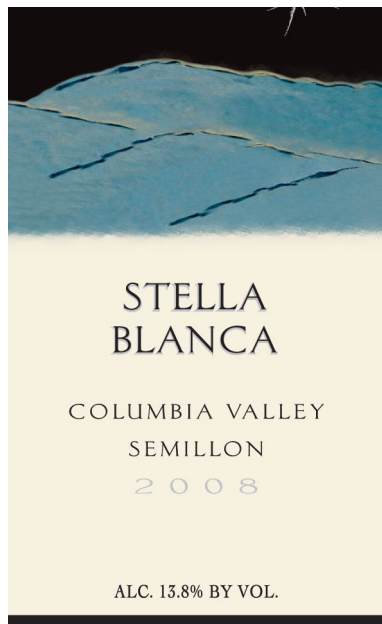


STELLA BLANCA

2008 COLUMBIA VALLEY



VINTAGE OVERVIEW

A cool spring and moderate summer in the Walla Walla and Columbia valleys delayed harvest slightly and allowed for extended hang time, leading to fruit with bright acidity and good sugar levels. A hot spell in late August provided good conditions for the end of the growing season and got the fruit to desired ripeness.

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 Muscadelle 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 weekly stirrings for the desired creamy mouthfeel.

TASTING NOTES

"This refreshingly bright, crisp white wine offers lovely hints of tropical fruits, apple, lemon zest, honeydew melon on the nose, followed by a nice creamy texture that finishes with refreshing pear and citrus flavors. A balanced wine that is great with seafood, especially crab. Enjoy!"

– David "Merf" Merfeld, Winemaker

TECHNICAL DATA

TOTAL ACIDITY	0.62G/100ML
PH	3.17
ALCOHOL	13.8%
BLEND	96% SEMILLON 4% MUSCADELLE
CASES	300 CASES PRODUCED