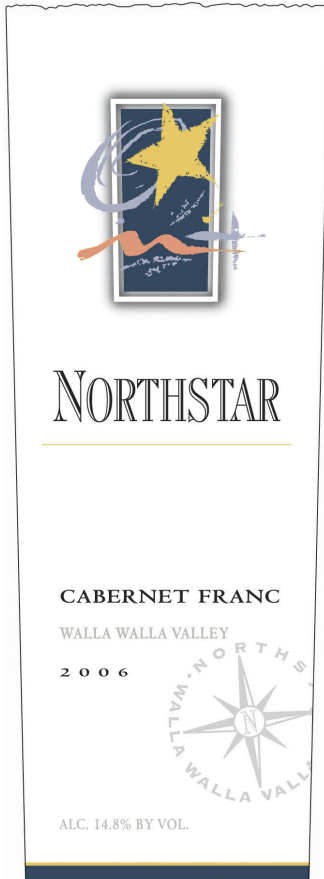




NORTHSTAR



2006 CABERNET FRANC WALLA WALLA 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

This limited production wine showcases Cabernet Franc, which grows particularly well in the Walla Walla appellation. A single vineyard is showcased in this 2006 release: Minnick Hills Vineyard, just north of downtown Walla Walla.

WINEMAKING

Grapes were destemmed, crushed leaving 40% whole berries, and inoculated with Premier Cuvee yeast to begin the ten-day fermentation (six days on skins). 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 100% French oak and with 60% new barrels. The final blend consists entirely of Cabernet Franc from Minnick Hills Vineyard.

TECHNICAL DATA

TOTAL ACIDITY	0.54G/100ML
PH	3.82
ALCOHOL	14.8%
BLEND	100% CABERNET FRANC
CASES	112

TASTING NOTES

This limited production, 100% Cabernet Franc wine is soft, elegant, and medium-bodied with bright red fruit and hints of olive integrated into a dark chocolate finish. Enjoy!

– David “Merf” Merfeld, Winemaker