



NORTHSTAR

2006 MERLOT 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

Merlot, Cabernet Sauvignon, and Cabernet Franc from some of Walla Walla's best vineyard sites are showcased in the 2006 Northstar Walla Walla Merlot. The resulting fruit provides concentrated flavors, structure and complexity to the blend. Spring Valley, Anna Marie, and Loess vineyards contributed Merlot. Cabernet Sauvignon came from Anna Marie and Loess vineyards. Cabernet Franc from Minnick Hills Vineyard rounded out the blend.

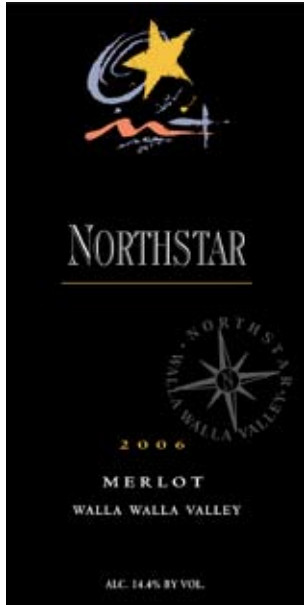
WINEMAKING

Grapes were destemmed, crushed and inoculated with Premier Cuvee yeast to begin the seven-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 17-month aging process. The barrel regime consisted of 100% French oak with 56% new barrels. The final blend consists of fruit from 9 distinct vineyard blocks.

TASTING NOTES

Blackberry and bright cherry flavors are balanced into this satiny smooth, well structured Merlot, concluding with a supple, lingering finish. Enjoy the layers of flavors showcased in this stellar example of Walla Walla Valley fruit.

– David “Merf” Merfeld, Winemaker



TECHNICAL DATA

TOTAL ACIDITY	0.53G/100ML
PH	3.79
ALCOHOL	14.4%
BLEND	78% MERLOT
	17% CABERNET SAUVIGNON
	5% CABERNET FRANC