



NORTHSTAR

2006 PETIT VERDOT 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

This limited production 100% Petit Verdot was sourced solely from one of our favorite sites in the Columbia Valley, Stone Tree Vineyard on Wahluke Slope.

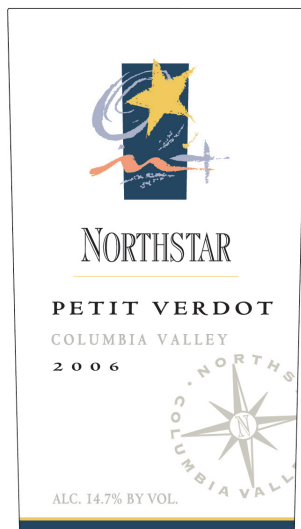
WINEMAKING

Grapes were destemmed, crushed leaving 40% whole berries, and inoculated with Premier Cuvee yeast to begin the fourteen-day fermentation (seven 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 with 65% new barrels. The final blend consists of 100% Petit Verdot.

TASTING NOTES

“Known for a rich deep color and exotic aromas, Petit Verdot fruit is a key component of Northstar’s flagship Merlot. Here is an opportunity to taste this powerful varietal. Floral, earthy, and chocolate aromas along with dark fruits and coconut lead into the full, rich palate.”

– David “Merf” Merfeld, Winemaker



TECHNICAL DATA

TOTAL ACIDITY	0.57G/100ML
PH	3.79
ALCOHOL	14.7%
BLEND	100% PETIT VERDOT
CASE PRODUCTION	112 CASES

