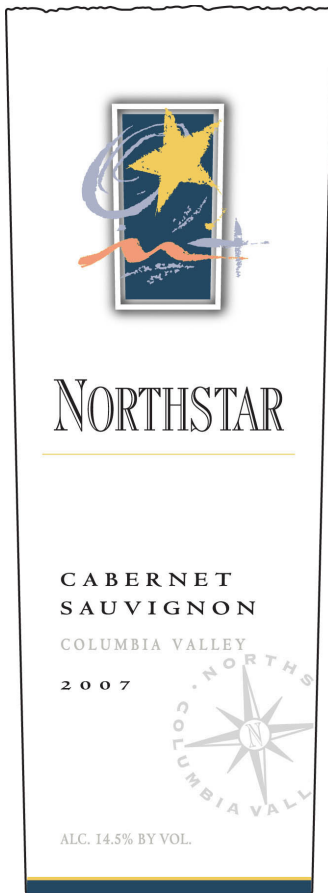




NORTHSTAR



2007 CABERNET SAUVIGNON COLUMBIA VALLEY

NORTHSTAR VARIETAL WINES

Northstar's focus on creating world-class Bordeaux-style Merlot-based wines begins in the vineyards, where winemaker David "Merf" Merfeld selects the best of the classic blending varieties to create Northstar's Columbia Valley and Walla Walla Merlots. We are pleased to showcase the unique characteristics of these varieties in extremely limited bottlings each vintage.

VINTAGE OVERVIEW

The 2007 growing season began with a cool spring and mild, consistent summer, which allowed grapes to develop steadily and uniformly. Warm sunny days and cool, dry nights in the fall helped to extend the ripening period into September and October, leading to fantastic fruit quality across varieties.

VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the very best possible sources. Cabernet Sauvignon from some of our favorite vineyards go into the creation of this limited release. This 100% Cabernet Sauvignon blend consists of fruit from three distinct vineyards: Loess, Cold Creek, and Windrow

TECHNICAL DATA

TOTAL ACIDITY	0.54 G/100 ML
PH	3.72
ALCOHOL	14.5%
BLEND	100% CABERNET SAUVIGNON
CASES	112

WINEMAKING

Grapes were destemmed, crushed, and inoculated with *Premier Cuvee* yeast to begin the eight-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 16-month aging process. The barrel regime included 47% French and 53% American oak, with 65% new barrels.

TASTING NOTES

"This generous, supple Cabernet Sauvignon offers lively layers of coconut, raspberry, and vanilla on the nose leading into rich flavors of cherry, vanilla, cola, and truffle before a long, smoky finish. Enjoy!"

– David "Merf" Merfeld, Winemaker