



# NORTHSTAR

## 2008 MERLOT WALLA WALLA 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

Merlot and Cabernet Sauvignon from some of Walla Walla's best vineyard sites are showcased in the 2008 Northstar Walla Walla Merlot. The resulting fruit provides concentrated flavors, structure and complexity to the blend. Anna Marie and Spring Valley vineyards contributed Merlot. Cabernet Sauvignon came from Anna Marie Vineyard and a splash of Petit Verdot from Stone Tree Vineyard on the Wahluke Slope 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 18-month aging process. The barrel regime consisted of 100% French oak with 60% new barrels. The final blend consists of fruit from 7 distinct vineyard blocks.

### TASTING NOTES

"This elegant yet versatile limited production wine embodies the unique characteristics of Walla Walla Valley fruit. Silky in texture with notes of dark fruit and spice on the nose, leading into a palate rich with flavors of vanilla, chocolate, raspberry, and earth before a long, seductive finish. Enjoy!"

– David "Merf" Merfeld, Winemaker



### TECHNICAL DATA

TOTAL ACIDITY	0.55G/100ML
PH	3.77
ALCOHOL	14.7%
BLEND	82% MERLOT
	14% CABERNET SAUVIGNON
	4% PETIT VERDOT
CASES	1,100