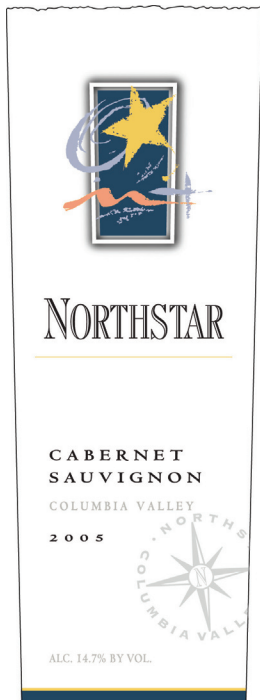




# NORTHSTAR

## 2005 CABERNET SAUVIGNON COLUMBIA VALLEY



### TECHNICAL DATA

TOTAL ACIDITY	0.57G/100ML
PH	3.76
ALCOHOL	14.7%
BLEND	83% CABERNET SAUVIGNON
	11% MERLOT
	6% PETIT VERDOT
PRODUCTION	500 CASES

### VINTAGE OVERVIEW

Warm summer months and a cool autumn yielded a record harvest for 2005. The growing season began with moderate winter temperatures, followed by a long and warm summer which allowed prolonged hang-time and resulted in fruit with deep, concentrated flavors and intense color.

### VINEYARDS

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is selected from the very best possible sources including our own Northstar Estate. Cabernet Sauvignon from our favorite Walla Walla vineyards go into the creation of this limited blend.

### WINEMAKING

Grapes were destemmed, crushed, and inoculated with Premier Cuvee yeast to begin the five-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 included 80% French and 20% American oak, with 60% new barrels. The final blend consists of fruit from eight distinct vineyard blocks.

### TASTING NOTES

This dark red, well integrated wine leads with clean fragrances of violets and plums, giving way to a smooth, silky palate of fresh fruit flavors and a subtle oak finish.

– David “Merf” Merfeld, Winemaker