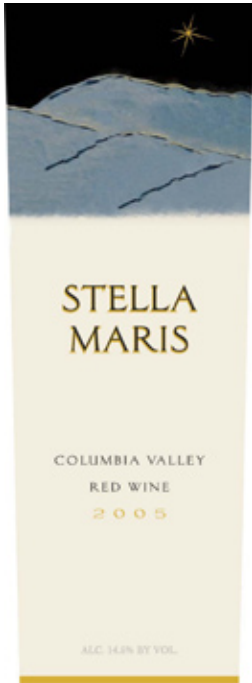


STELLA MARIS

2005 COLUMBIA VALLEY



TECHNICAL DATA

| | |
|---------------|------------------------|
| TOTAL ACIDITY | 0.56G/100ML |
| PH | 3.72 |
| ALCOHOL | 14.5% |
| BLEND | 77% MERLOT |
| | 16% CABERNET SAUVIGNON |
| | 7% SYRAH |

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. Merlot, Cabernet Sauvignon, and Syrah were sourced from the best vineyard sites within the Columbia Valley and Walla Walla Valley. Vines are 5 – 20 years old and yield grapes with concentrated varietal flavors of cherry and plum. Fruit from 12 different vineyard sites and 16 individual lots contributed to the blend.

WINEMAKING

At harvest, grapes were destemmed and crushed leaving 25% whole berries intact. Lots were inoculated with *Premier Cuvée* yeast and fermented separately for five days with daily punch downs. The wine was racked into barrels for malolactic fermentation and aging. Lots were racked at three month intervals for clarity. The wine aged in 60% French and 40% American oak barrels with 65% new oak. The blend was created after 17 months in the barrel.

TASTING NOTES

This medium-bodied, approachable wine opens with aromatics of vanilla, cherry and raspberry, along with leather and saddle notes. Concentrated fruit on the palate leads to a soft, smooth and supple toffee-almond finish.

– David “Merf” Merfeld, Winemaker