

Stella Blanca

2010 C O L U M B I A V A L L E Y

V I N T A G E

A cool vintage marked by a mild spring and cool summer, followed by warmer weather during harvest which allowed grapes to ripen to maturity. The cooler weather conditions during the growing season resulted in grapes with optimum ripeness and sugar levels, concentrated flavors, and bright acidity.

V I N E Y A R D S

Diversity of vineyards and sub-appellations within the Columbia Valley are Northstar's hallmarks. Fruit is chosen from the very best possible sources throughout the Columbia Valley. The Northstar team works closely with each grower to achieve specific fruit quality and yield parameters. The Semillon comes from the oldest block at Vineyard 10 (1978) in the Horse Heaven Hills AVA.

W I N E M A K I N G

After a gentle pressing, the juice was inoculated with *Cotes de Blanc* yeast to initiate fermentation. The barrel regime includes 100% French oak and 20% new barrels. A cooler barrel fermentation in the Petit Chai enhances the aromatics of this wine. The wine was then aged *sur lie* for 4 months in the barrel, with weekly stirrings for the desired creamy mouthfeel.

T A S T I N G N O T E S

"This refreshingly bright, crisp wine offers lovely hints of tropical fruits, apple, lemon zest, and honey on the nose, followed by a nice creamy texture that finishes with refreshing pear and citrus flavors. A balanced wine that is great with seafood, especially crab. Enjoy!"

– David "Merf" Merfeld, Winemaker



T E C H N I C A L D A T A

T O T A L A C I D I T Y

0.66g/100ml

P H

3.16

A L C O H O L

13.0%

B L E N D

100% Semillon