



AVA: Carneros
Composition: 100% Chardonnay
Alcohol: 13.5% by volume
TA: 6.52 g/L
pH: 3.47



STARMONT

VINEYARDS

2019

Carneros Chardonnay

From the time Starmont first appeared on a label in 1989, the name has been recognized for classically styled varietal wines that are expressive and approachable. Now, over 30 years later, led by the Schlatter Family and Winemaker Jeff Crawford Starmont is producing some of their best wines ever as part of the Merryvale Family of Wines.

Wine Notes

Starmont Chardonnay is crafted to enjoy with food or simply by the glass. Our aim is to retain the focus on the unique Chardonnay fruit expression of Carneros. The 2019 is light golden in color; aromas of Meyer lemon with hints of kiwi jump from the glass braced by hints of lemongrass and honeysuckle. On the palate, the entry is round and the barrel fermentation is evident by the creamy mid-palate, then the mouth-watering finish adds length and bright texture to the wine, creating an extremely balanced Carneros Chardonnay.

Winemaking

The various components of the blend were harvested starting on September 3rd and picking continued throughout the month with the last pick on October 1st. Half of the blend was racked into barrel for fermentation and the other half was fermented in stainless steel tank. Malolactic fermentation was mostly inhibited. The wine was aged for 10 months in a combination of French (85%) and American (15%) oak, of which about 25% was new. Modest use of new oak enhances the wine's expression, while not playing too dominant a role in the overall wine. Just over 30% of the blend came from the historic Stanly Ranch with the balance sourced from vineyards throughout Carneros.