

AVA: Toyon Farm, Carneros
Composition: 100% Pinot Noir
Alcohol: 13.0% by volume

TA: 5.5 g/L pH: 3.82 Production: 157 cases



2017 Pinot Noir Toyon Farm

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, nearly 30 years later, led by Winemaker Jeff Crawford, Starmont is producing some of their best wines ever as part of the Merryvale Family of Wines. Focused on sustainability and making the highest quality wines, the Stanly Ranch Estate Vineyard has been Napa Green Certified since 2007.

Winemaking

Handpicked at Toyon Farm in Carneros on September 1st, the grapes were carefully sorted in the field and at the winery. The wine underwent native fermentation in a combination of opentop and puncheon fermenters after a 4-day cold soak. Punch downs were performed twice daily. Fermentation lasted 5-6 days with a 4-5 day extended maceration for a total of 13-15 days on skins before pressing. This wine was aged in 100% French oak barrels, 25% new. Careful attention was taken to match oak and toast to the vineyard and wine traits—restrained to push the fruit's character forward and respect the vineyard site. This wine is drinking beautifully now and will drink well for the next 4 years. The wine was bottled without fining.

Wine Notes

The Toyon Farm single vineyard Pinot Noir is another beautiful example of Carneros Pinot Noir. All of the Starmont single vineyard Pinots are made from within three square miles of one-another, yet each brings a unique expression based on the specific site and clonal material. This wine is made of Dijon Clone 115, and brings a light and pretty aspect to the line-up. The pale garnet color points to the gentle extraction during fermentation. On the nose, you find aromas of dried cranberry and bing cherries with hints of cinnamon and clove, indicative of the light use of new French oak. On the palate you find a soft approach held up with acid freshness on the mid-palate pointing to the cool climate origins and silky tannins which melt into a lingering finish.