



STARMONT

WINERY AND VINEYARDS

WELCOMING A NEW YEAR & A NEW VINTAGE



With the start of the new year, we have transitioned into winter activities. In the winery, we blended and bottled the 2020 Sauvignon Blanc and Rosé. Although, this harvest was fraught with concern, I'm happy to report that these wines have come out the other side not only sound, but tasting delicious. They are safely in the bottle and starting to make their way to you.

As for the vineyard, wintertime means a chance to rest and recharge. Although the vines are currently dormant, the work in the vineyard never stops. We've included a photo of young cover crop, intentionally cultivated between the rows to help aid in overall vine health. The vines are also being prepared for the upcoming

season by pre-pruning, which grooms the vines and makes it easier for the pruning to occur in early February. Pruning is very important to the upcoming crop because it determines how many shoot positions will be left on the vines, which dictates how much fruit we will get from each individual vine. It is important to balance the vigor of the canopy and the grape clusters to maintain vine health and grape quality.

Cheers to 2021! —*Jeff Crawford, Winemaker*



Spring “My Choice” Wine Selections

2017 Pinot Gris: *Fresh citrus and floral notes with hints of honeysuckle—a staff favorite!*

2017 Chardonnay, Stanly Ranch Estate: *Complex flavors and aromas ranging from citrus to tropical fruits, with bright acidity.*

2016 Syrah, Stanly Ranch Estate: *Made in a Northern Rhône Côte-Rôtie style—a staff favorite!*

2018 Merlot, Napa Valley: *Pretty aromas of strawberry, blackberry, milk chocolate, fresh rosemary, and red plum.*

2018 Cabernet Sauvignon: *A beautiful wine that exhibits richness, balance, and elegance.*

Mark Your Calendars

Week of February 22nd: Spring Wines Released

Week of September 20th: Fall Wines Released

Week of May 24th: Summer Wines Released

Week of November 15th: Winter Wines Released

For more information, visit StarmontWines.com

2015, 2016 & 2017 PINOT NOIR, TOYON FARM

The Toyon Farm single vineyard Pinot Noir is another beautiful example of Carneros Pinot Noir. All 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 from Dijon clone, and brings a light and pretty aspect to the Pinot Noir line-up.

Retail: \$45

“Build a Case”: \$432 (\$36/bottle)

2015



Unseasonably warm temperatures in the late winter and early spring brought an early bud break and bloom. Colder temperatures in May resulted in a much smaller crop leading to a harvest date of August 25th, 2015. Aromas of blackberry, fresh picked mushroom and hints of cedar give way to a fresh entry and lively mid-palate, punctuated with a soft and round finish. This wine is drinking nicely now and should be enjoyed soon, within the next year.

Food Pairing

Roast Rack of Veal with Root Vegetables

Ageability

Drink soon.

2016



A near-perfect growing season started early and saw ideal weather conditions throughout, leading to a harvest date of September 5th, 2016. Aromas of cranberry, blackberry and a hint of sweet vanilla combine with with rhubarb offering a pleasing combination between fruit and earthy aromas. The wine has a tight, focused entry on the palate and ends with a long elegant finish. This wine is holding well and will continue to age gracefully for 3-5 more years.

Food Pairing

Smoked Trout with Pea Shoots and Spring Onions

Ageability

Drink over the next 3-5 years.

2017



Ample rainfall and mild spring weather produced vigorous growth. Warm weather kicked harvest into high gear, but cooled to normal, leading to a harvest date of September 1st, 2017. On the nose, you will find aromas of dried cranberry and Bing cherries, also hints of cinnamon and clove indicative of the light use of new French oak. On the palate you will find a soft approach held up with acid freshness showcasing the cool climate origins, and silky tannins which melt into a lingering finish.

Food Pairing

Smoked Pork Loin served with Peach Chutney

Ageability

Drink now through 2024.