



STARMONT

WINERY AND VINEYARDS

SPRING HAS SPRUNG AT STANLY RANCH ESTATE



Stanly Ranch Chardonnay budbreak in April

“The 2021 vintage has officially begun at our Stanly Ranch Estate Vineyard! Always a spectacular time of year, as the weather warms and the vineyards turn bright green with new growth. One can’t help but be optimistic as Mother Nature is on full display throughout the Napa Valley. It’s a busy time, as we carefully monitor vine health and growth in these early stages. In addition, we are working diligently to bottle wines currently in the cellar in preparation of harvest that is now only a few months away.

“Chardonnay and Pinot Noir grapes grow especially well in Carneros and make up the majority of the varietals grown in this AVA. The same is true for our estate vineyard. With 94% of the vineyard planted to Chardonnay and Pinot Noir, we take advantage of the

San Pablo Bay’s marine influence to produce crisp, balanced wine with plenty of acidity—hallmarks of our Stanly Ranch Estate wines. Cheers!” —*Winemaker Jeff Crawford*



Winemaker Jeff Crawford

Summer “My Choice” Wine Selections

2016 Chardonnay, Stanly Ranch Estate: *Complex flavors and aromas ranging from citrus to tropical fruits, with bright acidity!*

2020 Rosé of Pinot Noir, Carneros: *Delightfully refreshing, this wine is full of vibrant acidity and delicious fruit flavors.*

2015 GSM, Napa Valley: *Captivating and bright with scents of strawberries and fresh herbs.*

2018 Cabernet Sauvignon: *Rich and balanced, with notes of blackberries, cassis and dark chocolate.*



2018 PINOT GRIS, CARNEROS

This is a unique expression of Pinot Gris, not meant to fit into conventional examples of this varietal. This is a program designed for those who will appreciate the development of this wine over time. With bright, mouth-watering acidity and some time in the bottle, the fresh citrus and floral notes will start to develop and take on hints of honey-suckle and start to soften and round on the palate.

Food Pairing

Pair this Pinot Gris with Shaved Asparagus and Arugula Salad with Ricotta Salata.

Ageability

This wine is excellent on release and will continue to develop for 5+ years.

Retail: \$28

“Build a Case”: \$268.80 (\$22.40/bottle)



2017 PINOT NOIR, COURTY CLONE

Although sourced from a single vineyard, what we think makes it interesting and unique is the clonal material of this fruit. A classic expression of the Courty Clone on the nose showing aromas of mixed berries, but tending toward red such as strawberry and raspberry with the herbal note expressing as a hint of juniper. On the palate the 2017 has traded the somewhat rustic tannins for a refined and silky experience which is buoyed by fresh acidity for structure.

Food Pairing

Enjoy this wine with Braised Moroccan Spiced Chicken.

Ageability

With proper cellaring, this wine will gain complexity for 5+ years.

Retail: \$45

“Build a Case”: \$432 (\$36/bottle)



2017 PINOT NOIR, LEE VINEYARD

This wine is made from one particular block of the Lee Vineyard which is planted to the Swan Clone. This wine tends to be the lightest and most feminine of the line-up, evoking Burgundian thoughts. Aromas of fresh cherry and dried cranberry mingle with herbal notes of clove and anise. Balanced concentration on the palate with silky tannins and fresh acidity lead to a long, satisfying finish.

Food Pairing

This wine will match well with Pan-Seared Salmon with Corn and Poblano Salad.

Ageability

With proper cellaring, this wine will drink well for the next 7+ years.

Retail: \$45

“Build A Case”: \$432 (\$36/bottle)



2017 PINOT NOIR, STANLY RANCH ESTATE

This wine shows the full potential of our Stanly Ranch Pinot Noir—made exclusively from Dijon Clone 667 from Block 1B, you find complexity on the nose ranging from dark berries, bramble and a slight refreshing herbal component along with richness and elegance on the palate. The 2016 exhibits aromas of black cherry and earthy bramble. The wine enters the palate softly then shows a generous mid-palate anchored with a fresh acidity, adding structure to the refined tannins leading to a long finish.

Food Pairing

Pair this Pinot Noir with Beef Tenderloin with Ancho and Fennel Seeds.

Ageability

With proper cellaring, this wine will drink well for the next 10 years.

Retail: \$65

“Build A Case”: \$624 (\$52/bottle)