

AVA: 87% lake County, 13% Sonoma County Composition: 100% Sauvignon Blanc Alcohol: 12.2% TA: 7.5 g/L pH: 3.23



2022 Sauvignon Blanc

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

Our goal for Starmont Sauvignon Blanc is complexity on the nose with fresh aromas and flavors highlighted by citrus, floral and tropical notes. The 2022 has notes of lime zest, kiwi, guava and honeysuckle. On the palate, the wine opens with a zesty pop and settles in to a bit of creaminess on the mid-palate from the neutral barrel fermentation, then finishes quite brightly with green citrus notes that are long and pleasing. This wine can be enjoyed either on its own or with food, and is meant to drink in its youth.

Winemaking

Sourced from both Lake and Sonoma Counties in California's North Coast wine region, each component contributes its own distinct expression to the final blend. Fermentation was done in a combination of barrel and stainless steel tank followed by only a few months aging in neutral oak barrels.

LAKE & SONOMA COUNTIES • NORTH COAST • CALIFORNIA