

AVA: North Coast

Composition: 100% Sauvignon Blanc Alcohol: 14.1% by volume

TA: 7.0 g/L pH: 3.21



2024 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 2024 opens with an inviting and complex nose of key lime, ripe apricot, kiwi, and lychee, offering both tropical vibrancy and stone fruit depth. The palate is equally dynamic, balancing bright, citrus-driven acidity with a gentle creaminess from partial barrel fermentation. The result is a layered, textured wine that remains crisp and refreshing, with a lingering mineral finish.

Winemaking

Sourced from 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 nuetral oak barrels.