



AVA: Carneros
Composition: 100% Chardonnay
Alcohol: 13.5% by volume
TA: 5.4 g/L
pH: 3.45



2016

Carneros Chardonnay

Starmont Winery makes its home on a portion of the historic Stanly Ranch on the Napa side of Carneros that was established as a wine-growing region over 150 years ago. 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 Starmont Winery and surrounding estate vineyards have been Napa Green Certified since 2007.

Wine Notes

Starmont Chardonnay is crafted to enjoy with food or simply by the glass. Our aim is to retain the focus on the unique Chardonnay fruit expression of Carneros—bright citrus and apple, along with subtle tropical fruit notes and spice. The 2016 is pale gold in color with a soft entry that leads to a mid-palate with medium body and acidity. Flavors of tropical fruits and apple, along with citrus, fresh mineral and subtle oak notes lead to a refreshing, medium length finish.

Winemaking

The fruit was handpicked, as well as state-of-the-art machine harvested, then carefully sorted and whole-cluster pressed to preserve freshness. Traditional methods are used to add richness and complexity: aging sur lies for 10 months in 20% new French oak to add richness; and malolactic fermentation to balance the wine's acidity. Modest use of French oak helps to enhance the wine's expression of region, while not playing too dominant a role in the overall wine. Combination of traditional barrel fermentation (48% of the blend) and stainless steel tank fermentation (52% of the blend). This wine will gain complexity for three years from vintage.