



STARMONT CHARDONNAY

2018/\$18.99



DESCRIPTION

Sitting at the crossroads of Carneros and Napa Valley, Starmont occupies a portion of the historic Stanly Ranch. Established as a wine growing region over 150 years ago, Carneros is world renowned for its Chardonnay and Pinot Noir. With foggy mornings and cool afternoon bay breezes creating the perfect conditions for these varietals, Starmont wines are expressive, food-friendly and distinctly Carneros.

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 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.

Starmont wines began as an integral part of the Merryvale brand. Led by the Starmont Chardonnay and delivering high quality wines at approachable prices, Starmont complemented the more mature Merryvale portfolio. For a decade and a half, these two brands shared space at Merryvale's St. Helena facility. It was a perfect partnership, but as Starmont grew from a single wine into a full-fledged brand, it became time to find more space.

Opportunity to find a new home was realized in 2005, when the Schlatter Family, owners of Merryvale Vineyards and Starmont Wines acquired two parcels of prime Carneros land located on a portion of the historic Stanly Ranch property first planted to vineyards in 1872. The family constructed a state-of-the-art "green" winery on one of the parcels which opened for production in 2006. The Starmont Wines were produced at this facility until 2019 when the winery facility was sold. Winemaking operations for the Starmont Wines moved back to Mer-

ryvale where they began 30 years ago and the Starmont team remains focused on sustainability and making the highest quality wines. The Stanly Ranch Estate Vineyard continues to thrive under the ownership of the Schlatter Family and under the direction of Starmont Winemaker Jeff Crawford. The vineyard has been Napa Green Certified since 2007.

Having begun as a single Chardonnay bottling, the Starmont portfolio now encompasses the best of California's North Coast wine country with Pinot Noir, Cabernet Sauvignon, Merlot, Sauvignon Blanc and Rosé offerings alongside the Chardonnay. In addition, Winemaker Jeff Crawford has crafted Stanly Ranch Estate bottled wines and a selection of vineyard designated Pinot Noirs from Carneros that are only available from the winery

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One of the most popular and versatile white wine grapes, Chardonnay offers a wide range of flavors and styles depending on where it is grown and how it is made. While it tends to flourish in most environments, Chardonnay from its Burgundian homeland produces some of the most remarkable and longest lived examples. California produces both oaky, buttery styles and leaner, European-inspired wines. The Burgundian subregion of Chablis, while typically using older oak barrels, produces a bright style similar to the unoaked style. Anyone who doesn't like oaky Chardonnay would likely enjoy Chablis.

The fruit was handpicked, as well as state-of-the-art machine harvested, then carefully sorted at the winery. Traditional methods are used—aging sur lies for 10 months in 75% French oak to add richness and partial malolactic fermentation to balance the wine's acidity. Modest use of French oak enhances the wine's expression of region, while not playing too dominant a role in the overall wine. 40% of the blend comes from the historic Stanly Ranch with the balance sourced from vineyards throughout Carneros. A combination of barrel fermentation (55%) and stainless steel tank fermentation (45%) was used with the goal of providing a complex and interesting Chardonnay that maintains a varietal correctness and sense of place.

Tasting Notes

NOSE:

Medium straw in color; aromas of D'anjou pear and Golden Delicious apple with hints of lemon curd and vanilla custard.

PALATE:

A focused entry on the palate gives way to a slight creaminess on the mid-palate with medium weight braced by fresh acidity that promotes a long, refreshing finish. This Chardonnay will gain complexity for three years from vintage.

PAIRING:

Enjoy on its own or pair it with roast or grilled chicken, lightly creamed pastas, and seasonal salads. Also, Chardonnay Is THE classic pairing for lobster!

Winery Website: [2018 Starmont Chardonnay, Carneros - Starmont Wines](#)

Fun Facts

James Suckling 91 Points

Wine Enthusiast 91 Points

Los Carneros A.V.A., California

