



*AVA:* Carneros  
*Composition:* 100% Pinot Noir  
*Alcohol:* 14.1% by volume  
*TA:* 5.20 g/L  
*pH:* 3.72



# STARMONT

WINERY AND VINEYARDS

2014

## Carneros Pinot Noir

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 sustainably growing classic Burgundian wines. With foggy mornings and cool afternoon bay breezes creating the perfect conditions, Starmont wines are expressive, approachable and distinctly Carneros.

### Wine Notes

Over 40 years ago, Carneros helped launch a revolution in California Pinot Noir. The cool climate and marine-based soils are ideal for this finicky variety. Ours is a regional expression of Carneros Pinot Noir sourced from multiple vineyards, from both Napa and Sonoma. This is a *seleccion masal* Pinot Noir, not meant to express a single clone or vineyard. The goal of this wine is to retain a varietal correctness with a sense of place. We really enjoy Carneros Pinot Noir, because although the fruit presents itself readily, there is an undercurrent of 'Pinot funk', and earthy element that adds complexity both on the nose and the palate. Judicious use of new oak, only 25%, adds both to the nose and the texture of the wine, but still allows the fruit to be front and center. Dark garnet in color, the 2014 displays dark cherry and plum notes enhanced by toasty oak. Nice acidity, along with moderate weight and density, gives this wine outstanding balance and structure.

### Winemaking

The fruit was handpicked then carefully sorted upon arrival at the winery. Following a 2-3 day cold soak, we inoculated with commercial yeast for primary fermentation at 82°F. The wine was fermented in closed top tanks with twice daily pumpovers. Fermentation lasted 7-10 days and the wine spent 9-12 days on the skins. The wine was pressed, allowed to settle overnight and racked to barrels. Native secondary fermentation occurred in the barrel. The wine spent 10 months in French oak (25% new) and was bottled unfined.