



STARMONT

WINERY AND VINEYARDS

2018 Carneros Rosé of Pinot Noir

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.

Winemaking

Various techniques were used for extracting juice and managing skin contact this harvest: destemming and cold soak with about 3 hours skin contact (60% of blend); whole cluster pressing (33% of blend); and Saignée bleed from tank with no less than 1 hour skin contact (7% of blend). The various lots were kept separately by technique, then combined in stainless steel tanks and fermented slowly at a cool 52°F. The separate lots were then blended post fermentation. The combination of lots from each production technique allows deep and complex flavors to develop. Enjoy this wine immediately upon release and for the next 2 to 3 years from vintage.

Wine Notes

This is a light, fresh style Rosé highlighting minimal skin contact with the Pinot Noir grapes, showcasing primary aromatics and bright acidity. Made with multiple production techniques, press fractions, and vineyards all of which are fermented separately and later blended together to allow a consistent style vintage after vintage. Pale salmon/pink in color, this delightfully refreshing wine is full of vibrant acidity and delicious fruit flavors (strawberry, watermelon, citrus).

<i>AVA:</i>	<i>Carneros</i>
<i>Composition:</i>	<i>100% Pinot Noir</i>
<i>Vineyards:</i>	<i>Stanly Ranch Estate, Corrotto, DeSoto</i>
<i>Alcohol:</i>	<i>12%</i>
<i>TA:</i>	<i>7.1 g/L</i>
<i>pH:</i>	<i>3.16</i>