

STARMONT

N A P A V A L L E Y

2010 CHARDONNAY, NAPA VALLEY

BLEND:	100% Chardonnay
WINEMAKING:	<ul style="list-style-type: none">▼ Whole cluster pressed▼ 55% stainless steel fermented; 45% barrel fermented▼ 9 months in French and American Oak (19% new)▼ 100% malolactic fermentation
ALCOHOL:	13.9% by volume
pH	3.45
CELLARING:	Drinking beautifully now; will evolve with a few years aging
WINE NOTES:	<p>The fruit for Starmont Chardonnay is grown in our favorite cooler areas of the Napa Valley, including the Oak Knoll District and Carneros, including our Stanly Ranch Estate Vineyard, where the maritime influence keeps the focus on crisp, vibrant fruit. The fruit was carefully sorted and whole-cluster pressed to preserve freshness. The light oak treatment gives a round mouth feel and improved complexity, while highlighting the fruit driven focus of the wine.</p> <p>Color: golden straw</p> <p>Aroma: Asian pear, butter crust apple tart tatin, juicy golden pineapple, guava, Meyer Lemon, orange blossom, honeysuckle, hints of toasted hazelnut</p> <p>Taste: sweet focused entry opens to a fleshy, round, and bright mid-palate, notes of citrus, cream filled profiteroles with spun sugar, and a clean mineral driven finish.</p>

FAMILY OWNED SOLAR POWERED SUSTAINABLY FARMED NAPA GREEN CERTIFIED

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