

STARMONT

N A P A V A L L E Y

2010 SAUVIGNON BLANC, NAPA VALLEY

BLEND:	80% Sauvignon Blanc (3% Sauvignon Musque Clone), 20% Semillon
WINEMAKING:	▼ Whole cluster pressed with some skin contact ▼ 40% stainless steel fermented; 60% barrel fermented ▼ 2 months in neutral French Oak barrels (2% new) ▼ No malolactic fermentation
ALCOHOL:	13.9% by volume
pH	3.26
RELEASE DATE:	Spring, 2011
CELLARING:	Drink now
WINE NOTES:	<p>Our Sauvignon Blanc is sourced from several distinct growing regions within the Napa Valley, including Oak Knoll, Rutherford, and Oakville, each contributing a different expression of the varietal. This wine was fermented in a combination of French oak (60% of the blend; only 2% new) and stainless steel tanks (40%). Our intent is to preserve and enhance the varietal nuances and texture complexity.</p> <p>Pungent aromas of Meyer lemon, key lime leaf, grapefruit, guava, passionfruit and a hint of herbaceousness all jump out of the glass. The round and honeyed mid-palate, along with the refreshing acidity provides for a rich yet balanced mouthfeel and a surprisingly long finish.</p>