

Our high elevation Fiano is a masterful expression of this variety, offering an enchanting array of aromas and flavors that reflect its unique terroir and winemaking style. This wine opens with a lively bouquet of lime zest, lemon curd, and gardenia, complemented by notes of chamomile tea and a subtle hint of raspberry leaf. Underlying tones of Sierra Spice and a whisper of vanilla add depth and intrigue to the aromatic profile.

On the palate, this Fiano delights with a seamless blend of rich lemon curd, juicy ripe peach, and a touch of Cammembert or Comté cheese, all balanced by a notable minerality characteristic of its high elevation origin. The texture is both creamy and refreshing, making each sip a pleasurable experience. This wine is impeccably balanced, with a vibrant yet elegant character, ideal for pairing with light dishes or enjoying on its own. Enjoy now through 2026.

## WINE PROFILE

GRAPE VARIETY: 100% Fiano

APPELLATION: El Dorado AVA

VINEYARD: VINES: Starfield Estate

ELEVATION & SITE: Planted 2014

2,250 feet. Steep, east-facing slope just above Vineyard Shop. East-west rows. Very cool part of the vineyard

with deeper soils.

ALCOHOL: 13.6%

pH: 3.43

ACIDITY g/L: 6.97

CELLARING: Barrel fermented and aged in 11%

new French oak and 89% neutral

French Oak for 8 months.

BOTTLING DATE: May 2024

PRODUCTION: 75cases



www.starfieldvineyards.com | 530.748.3085



STARFIELD

FIANO El Dorado

VINEYARDS



