

STARFIELD

2022 Cinsaut



WINE PROFILE

GRAPE VARIETY:	95% Cinsaut, 3% Counoise, 2% Grenache
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2013
ALCOHOL:	15.2%
pH:	3.68
ACIDITY g/L:	6.35
BOTTLING DATE:	May 2024
PRODUCTION:	400 cases

Vineyard Notes

Our block of Cinsaut thrives in quartz-rich, acidic soils that highlight its fresh red fruit flavors. The south-facing slope provides just the right amount of sun and heat. 2022 was warm, typical for El Dorado, making it crucial to pick the grapes at the right time. We harvested at 25°Brix, achieving the perfect balance for the vintage.

Fermentation & Aging

We did a "whole cluster sandwich" on our Cinsaut and a 48-hour cold soak to highlight the fresh red fruit flavors like strawberry and pomegranate. The fermentation was warm and lasted only 10 days, which Cinsaut handles well. We then aged the wine for 18 months in 25% new French oak and 75% neutral oak barrels, after inoculating for malolactic fermentation.

Winemaker Impressions

Cinsaut thrives in California's warm climate, producing wines with bright red fruit flavors and vibrant character. This vintage has intriguing jasmine notes alongside strawberry and raspberry. The finish is long and savory, with hints of orange, dried strawberry, and strawberry leaf. Enjoy it at cellar temperature, chilled, or even after a day open in the refrigerator. It's refreshing on a warm summer day.

