

STARFIELD

2022 COUNOISE



WINE PROFILE

GRAPE VARIETY:	95% Counoise, 5% Cinsaut
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014
ALCOHOL:	14.8%
pH:	3.6
ACIDITY g/L:	6.1
BOTTLING DATE:	May 2024
PRODUCTION:	132 cases



Vineyard Notes

Our Counoise grows at the hilltop to get the warmest night temperatures at Starfield. This slow-ripening variety needs time for uneven clusters to ripen well. This year's warm season was perfect for developing its bright red fruit and spicy character, reaching 23°Brix.

Fermentation & Aging

We destemmed this vintage entirely and gave it a 48-hour cold soak before starting primary fermentation, which lasted 12 days. The wine was then gently pressed off the skins and underwent malolactic fermentation. It aged for 18 months in 19% new French oak and 81% neutral French Oak. Special care was taken to prevent oxidation of its delicate ripe red fruit characteristics.

Winemaker Impressions

Counoise is a variety that thrives with minimal intervention in both the vineyard and winery. This vintage's fruit-forward bouquet features floral violet, herbal tomato leaf, dried cranberry, salted plum, and a hint of strawberry. The finish is smooth with just a touch of tannin. Enjoy now through 2028.