

STARFIELD

2022 Sparkling Brut Rosé



WINE PROFILE

GRAPE VARIETY:	96% Grenache, 4% Syrah
APPELLATION:	El Dorado AVA
VINEYARD:	100% Starfield Estate
VINES:	Planted 2014
ALCOHOL:	13.11%
pH:	3.35
ACIDITY g/100mL:	0.94
DOSAGE g/100mL:	0.8
TIRAGE DATE:	November 2022
DOSAGE DATE:	December 2024
PRODUCTION:	279 cases

Vineyard Notes

We pick our Grenache for Sparkling Rosé early, aiming for 18°-20°Brix to ensure freshness and preserve delicate fruit aromas. Despite the challenge of measuring ripeness with 30-70% pre-veraison green berries, we harvested on August 19, 2022, at 19.4°Brix, during the cooler early harvest weeks.

Fermentation & Aging

We used traditional Champagne yeast (EC1118) to ferment this wine for 28 days. The base wine is then sent to Rack & Riddle in Healdsburg, where sugar is added before it is bottled and aged for 25 months. After disgorging, a 0.8% dosage is added to cut the acid while preserving its fresh fruit aromas.

Winemaker Impressions

Our 2022 Sparkling Brut Rosé is one of our finest vintages. With notes of watermelon and strawberry that have intensified over 2 years, it features 4% Syrah to enhance color and aroma. At 0.8% dosage, it retains vibrant fruit flavors without being overly sweet. This wine exemplifies the excellence of sparkling wines from El Dorado.