

STARFIELD

2023 Hope Rising



WINE PROFILE

GRAPE VARIETY:	43% Marsanne, 43% Roussanne, 14% Viognier
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014-2016
ALCOHOL:	12.9%
pH:	3.57
ACIDITY g/L:	5.79
BOTTLING DATE:	May 2024
PRODUCTION:	345 cases



Vineyard Notes

This Rhône-inspired white blend grows on our cool East-facing slopes, spanning 100 feet in elevation. Each block ripens unevenly, adding complexity. The Roussanne was picked at 25°, the Marsanne at 24°, and the Viognier at 20°, bringing a range of ripeness to the wine.

Fermentation & Aging

Each variety was inoculated and fermented separately; Marsanne and Roussanne in tanks, and Viognier in barrels. Fermentation lasted an average of 13 days. While the Marsanne and Roussanne did not undergo malolactic fermentation, the Viognier did, adding richness. About 11% of New French Oak was used during the 8 months of barrel aging to integrate the characteristics of the wine.

Winemaker Impressions

This vintage of our Rhône-style white blend showcases the best of these varieties. Marsanne adds wet slate minerality to the tropical guava and lime notes from Roussanne, while Viognier brings green apple, honeysuckle aromas, and a hint of creamy malolactic character. This blend is greater than its parts and highlights our favorite blending variety, Roussanne.