

STARFIELD

2023 Viognier



WINE PROFILE

GRAPE VARIETY:	94% Viognier, 4% Roussanne
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014
ALCOHOL:	12.9%
pH:	3.66
ACIDITY g/L:	5.35
BOTTLING DATE:	May 2024
PRODUCTION:	303 cases



Vineyard Notes

Our Starfield Estate Grown Viognier is cultivated on the coolest, east-facing slopes, spanning a 100-foot elevation range. The 2023 growing season in El Dorado was long and cool, allowing us to harvest the Viognier earlier than usual, at just under 21° Brix. This early harvest highlighted the herbaceous notes and muted the riper, honeyed hay aroma. The grapes were picked on September 14th, 2023, which is about 1-2 weeks later than normal, despite the lower ripeness.

Fermentation & Aging

We used 25% New French Oak Barrels for this vintage and inoculated it with *Saccharomyces* yeast, completing primary fermentation in about 20 days. For the first time, we successfully used inoculation for secondary malolactic fermentation, retaining the wine's freshness while adding creamy complexity. The wine aged for 6 months in barrels, integrating beautifully.

Winemaker Impressions

Viognier is one of the most expressive varieties in our region, similar to Chardonnay, and showcases winemaker style well. This vintage leans towards the qualities I love about Condrieu Viognier, with rich, creamy, and complex notes beautifully balanced by floral plumeria and herbaceous Sierra Spice. The palate is smooth and complex, exemplifying the potential of Viognier at 2,300ft elevation in the Sierra Highlands.