

2021 Chardonnay

Santa Cruz Mountains • Santa Cruz County



This vivacious and elegant Chardonnay is sourced from the coast side of the Santa Cruz Mountains, high on the slopes of Mt. Madonna overlooking Monterey Bay. The cool, coastal conditions produce absolutely stunning Chardonnay grapes, which yield a subtle, citrusy wine with superbly balanced acidity and a graceful, velvety finish that is reminiscent of fine Burgundies.

Sourced from a single vineyard in the Santa Cruz Mountains, this Chardonnay is vibrantly delicious with cool and crisp fruit aromas that build in the glass. On the nose, Granny Smith apple, Bosc pears, yellow peach, ripe persimmon, and lemon zest aromatics are perfectly knit with subtle notes of coconut, jasmine and toasty oak. Bright flavors of vivacious citrus greet your palate straight away, accompanied by Golden Delicious apple, key lime pie, yuzu, toasted pine nut and gooseberry compote. This wine is characterized by a delightful, unfading acidity that drives all the way to the elegant finish. It is rounded out with a finely polished, creamy texture and exquisitely balanced minerality. Enjoy this Chardonnay now or cellar it for 5 to 6 years.

WINE PROFILE

GRAPE VARIETY:	100% Chardonnay
APPELLATION:	Santa Cruz Mountains
VINEYARD:	R-Bar-R Ranch Vineyard
VINES:	Planted 1995
ELEVATION & SITE:	1,200 feet
ALCOHOL:	14.1%
pH:	3.41
ACIDITY g/L:	5.91
CELLARING:	14 months in 50% new French oak and 50% neutral French oak, stirred on lees for 9 months
BOTTLING DATE:	December 2022
PRODUCTION:	275 cases

STARFIELD VINEYARDS

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