



STARFIELD VINEYARDS

WELCOMES YOU!

One full tasting fee credit applied per two bottle purchase

STARFIELD STUNNERS \$10

These wines are showstoppers! Highly acclaimed and delicious.

GLASS/BOTTLE

- 2020 HOPE RISING** 10/32
45% Marsanne, 35% Viognier, 20% Vermentino
Lush stone fruits, balanced with fresh pops of vivacious acidity. White peach coats the palate, complemented by notes of fresh lemon curd & tropical lychee.
- 2020 MARSANNE** 10/32
95% Marsanne, 5% Viognier
Flavors of fresh tangerine & kumquat are supported by rich notes of yellow peach & gala apple, with hints of cardamom.
- 2019 THE MINER'S INCH** 11/34
29% Grenache, 15% Roussanne, 15% Tempranillo, 12% Mourvèdre, 12% Petite Sirah, 10% Counoise, 7% Cinsaut
Bold aromas of Baker's chocolate, cedar, and roasted coffee burst from the glass. The palate is bright yet delicate, with red cherry, cranberry, black pepper, and Christmas spices.
- 2019 BARBERA** 13/42
95% Barbera, 5% Grenache
Bright blueberry, rich vanilla, allspice, & juniper berry draw you in, while tart cranberry & baking spices fill the palate.
92 pts. from Wine Enthusiast
- 2019 THE BIG CANYON** 14/45
36% Mourvèdre, 35% Syrah, 16% Grenache, 9% Petite Sirah, 4% Counoise
Incredibly silky with perfect balance. A rich palate of bright cherry & fresh raspberry jam, with earthy notes of Dutch cocoa, oregano, & toasted oak.

LIGHT FLIGHT \$10

Enjoy a selection from the lighter side of Starfield!

GLASS/BOTTLE

- 2020 VERMENTINO** 10/30
100% Vermentino
Aromas of gardenia, green apple, & jasmine and a palate rich with lemon curd and crystalized ginger.
90 pts. from Wine Enthusiast
- 2020 VIOGNIER** 10/32
80% Viognier, 15% Marsanne, 5% Vermentino
Mango, orange creamsicle, apricot, & coconut intertwine on the palate, with a splash of pomelo & white pepper on the finish.
- 2020 HOPE RISING** 10/32
45% Marsanne, 35% Viognier, 20% Vermentino
Lush stone fruits, balanced with fresh pops of vivacious acidity. White peach coats the palate, complemented by notes of fresh lemon curd & tropical lychee.
- 2020 MARSANNE** 10/32
95% Marsanne, 5% Viognier
Flavors of fresh tangerine & kumquat are supported by rich notes of yellow peach & gala apple, with hints of cardamom.
- 2018 SPIRIT OF THE GODS** 15/30
100% Muscat of Alexandria
Decadent yet balanced, this passito-style wine shines with flavors of honey-soaked apricot & candied almond.

HOUSE FAVORITES \$15

A flight of staff favorites! Drink 'em before the staff does!

GLASS/BOTTLE

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80% Viognier, 15% Marsanne, 5% Vermentino
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- 2020 MARSANNE** 10/32
95% Marsanne, 5% Viognier
Flavors of fresh tangerine & kumquat are supported by rich notes of yellow peach & gala apple, with hints of cardamom.
- 2019 AGLIANICO** 14/45
100% Aglianico
Layered & complex with cinnamon spice, smoky cedar, star anise, cola nut, Maraschino cherry, & thyme.
- 2019 THE BIG CANYON** 14/45
36% Mourvèdre, 35% Syrah, 16% Grenache, 9% Petite Sirah, 4% Counoise
Incredibly silky with perfect balance. A rich palate of bright cherry & fresh raspberry jam, with earthy notes of Dutch cocoa, oregano, & toasted oak.
- 2019 JACKS ARE WILD** 14/45
47% Petite Sirah, 20% Grenache, 14% Tempranillo, 12% Aglianico, 7% Counoise
The palate entices with a depth of dark fruits, blackberry, black currant, & black cherry, with delicate notes of quince & fig.

WINE CLUB EXCLUSIVES

*Available to Wine Club members and their guests for tasting.

*Non-members are welcome to purchase these wines by the bottle!

GLASS/BOTTLE

- 2020 BLANC DE BLANCS** 12/40
41% Marsanne, 40% Viognier, 19% Vermentino
Absolute perfection! Aromas of tangerine, white nectarine, & Asian pear. The palate bursts with flavors of Granny Smith apple, Meyer lemon curd, & candied grapefruit.
- 2020 CINSAUT** 11/36
100% Cinsaut
Delicate & soft yet captivating. Aromas of strawberry, watermelon, & raspberry with notes of blood orange & pomegranate on the lingering finish.
- 2020 GRENACHE** 14/45
100% Grenache
Inaugural release! Dried strawberry, Bing cherry, & raspberry, seamlessly intertwined with earthy tones of ground clove, fresh oregano, & thyme.

GRAZING PLATES

RETAIL \$/CLUB \$

CHEESE PLATE \$26/\$24

An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes & crackers.

CHARCUTERIE PLATE \$24/\$22

A savory assortment of cured meats! The charcuterie is paired with a rotating selection of cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.