

STARFIELD

2022 Tannat



WINE PROFILE

GRAPE VARIETY:	95% Tempranillo, 5% Syrah
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014
ALCOHOL:	14.9%
pH:	3.77
ACIDITY g/L:	7.15
BOTTLING DATE:	May 2024
PRODUCTION:	240 cases



Vineyard Notes

Tannat is a grape that can easily raisin in the vineyard, especially on warm dry years, this comes through in the wine, this usually dictates the pick date so these grapes often come in earlier than you'd expect, but they still have great color and ripe red fruit characteristics. This vintage came in at 24°Brix before too many raisins appeared.

Fermentation & Aging

This Tannat was inoculated with EC1118 and tank fermented for about 14 days to dryness at which point the wine was inoculated for malolactic fermentation, which completed in about 2 months. We aged this wine in 10% new French oak and 90% neutral oak. For such a "big" wine oak tends to overpower the wine, keeping that percentage low helps create a balanced and integrated oak character.

Winemaker Impressions

The 2022 vintage of our estate Tannat is a fabulous expression of the grape. Blending this wine has always been challenging because it is difficult to find grapes that help it express its personality without overpowering it, in many ways Tannat exemplifies a rich "winey" character, while boasting bright fruit like cherry and persimmon, but also trending a little dark with some tea and black currant. The 5% Syrah nudges the grape to it's darker, savory notes that showcases a more serious and brooding grape while still being approachable.