

STARFIELD

2022 Tempranillo



WINE PROFILE

GRAPE VARIETY:	97% Tempranillo, 3% Grenache
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014
ALCOHOL:	14.8%
pH:	3.72
ACIDITY g/L:	6.39
BOTTLING DATE:	May 2024
PRODUCTION:	287 cases



Vineyard Notes

2022 was a warm year, which suited our Tempranillo perfectly. This grape thrives in warm climates, ripening steadily and handling heat well. We picked this vintage at 24°Brix to highlight its fresh Sierra Spice aroma.

Fermentation & Aging

We fermented our Tempranillo on the skins with *Saccharomyces* yeast, specifically using EC1118 for its consistent performance and bright red fruit flavors. The wine fermented to dryness in 10 days, enhancing extraction and concentration. After inoculating with malolactic bacteria, it aged for 18 months in a mix of 25% new French oak, 11% new American oak, 5% new Hungarian oak, and the rest in neutral oak.

Winemaker Impressions

Our Tempranillos often have a savory taste, and this one is no different, with hints of Iberico ham, marjoram, smoky tobacco, and vanilla, along with chocolate-covered cherries. The Sierra Spice flavor is strong on the palate, leading to a rich finish of charcuterie and dried herbs. This wine is consistently one of the smoothest and most complex each year.