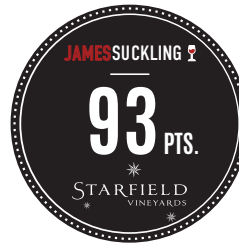


# STARFIELD

## 2023 Marsanne

### WINE PROFILE

GRAPE VARIETY:	92% Marsanne, 8% Roussanne
APPELLATION:	El Dorado AVA
VINEYARD:	Starfield Estate
VINES:	Planted 2014
ALCOHOL:	12.9%
pH:	3.63
ACIDITY g/L:	5.36
BOTTLING DATE:	May 2024
PRODUCTION:	159 cases



### Vineyard Notes

Our Marsanne grows on an East-facing slope that receives gentle morning sun, ideal for delicate whites. In 2023, the cooler than usual weather in El Dorado allowed us to extend the ripening period. We harvested at 23°Brix, roughly 1-2 weeks later than typical.

### Fermentation & Aging

The Marsanne was fermented in stainless steel tanks for 12 days to preserve its fresh aromas. After fermentation, sulfur was added to prevent malolactic fermentation. The wine was then aged for 8 months, with 8% in new French oak and the rest in neutral French oak.

### Winemaker Impressions

The 2023 Marsanne showcases high elevation freshness with bold aromas of lime, grapefruit, and quince. The later harvest enhances its floral notes, reminiscent of pink currant leaves found on nearby trails. The wine exudes a Sierra Spice aroma, capturing the essence of the surrounding mountains. On the palate, you'll find bright citrus, fresh apricot, and green tea flavors. It's expected to be excellent through 2027.