

B CELLARS
[NOTES FROM THE CELLAR]

Star Vineyard Chardonnay

100% Chardonnay

2022

Vineyard Story



Star Vineyard is in the heart of the Rutherford wine growing appellation, planted on deep but well drained soils. The Chardonnay portion of the vineyard is planted to the “Wente” clone, an heirloom selection known for producing wines with lengthy finishes and mysterious “minerality”. Founded in 1987 by Reg B. Oliver and well-known Napa Valley winemaker Ric Forman, Star vineyard has consistently produced stellar vintages of Chardonnay, Cabernet Sauvignon, and Pinot Noir. This sustainably farmed vineyard is currently managed and operated by Reg Oliver’s son, Jack.

Winemaker’s Notes



Notes of wet gravel, dried orange blossom, and brie are followed by aromas of toasted hazelnuts and pineapple. Dried apricot and lemon zest on the palate coupled with deeper notes of poached pear and baked apple pie. The palate has a great mouthfeel with refreshing acidity followed by a lengthy finish that continues to develop the longer it lingers.



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Vintage Notes



The 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes.

Pairing Insights



Enjoy the Star Vineyard Chardonnay with Chef's seared sea scallops and parsnips recipe. The richness in the buttery scallops brings out the subtle barrel notes in this wine while the parsnips and citrus vinaigrette accentuates the bright acidity.