



2024 Starlight

Vintage

After the warmest winter in Vermont history, the vines awoke just a bit earlier than normal but managed to avoid spring frost—a welcome correction from the devastating year prior. A very wet 2023 left plenty of water in the soil for the vines to get a quick start, growing vigorously in an otherwise warm, dry spring. Perfect weather during bloom and, perhaps, the vineyard's determination to get back to growing grapes led to an excellent fruit set. Summer brought heat and humidity and, with it, disease pressure, making timely canopy management critical. In late August began a stretch of perfect weather with almost no rainfall until the end of September, allowing us to pick at peak ripeness all month long and into October. The 2024 vintage will be remembered for its abundance of fruit and for its wines of power and richness.

Vineyard

100% Lower Vineyard Marquette. This is a 1.3 acre block, which is big for us, and we see lots of variation in the growth pattern of the vines depending on where they're planted. The fruit for this wine is mostly from less vigorous vines on the south side whose fruit ripens a bit earlier and has fresh, bright flavors.

Winemaking

Hand picked, whole-cluster pressed, settled and racked. 6-month native primary ferment followed by full malolactic ferment. 100% stainless. Coarse filtered for clarity prior to bottling.

Tasting Notes

Cranberry juice. White tea. Vermont strawberry.

Technical Info

Harvest Date(s):	9/13/24, 9/14/24
Composition:	100% Marquette
Alcohol:	12.7%
pH:	3.39
Titrateable Acidity:	8.1 g/L
Residual Sugar:	0 g/L
Cases Produced:	156

