



2022 Starman

Gönc Winery | Štajerska, Slovenia

Chardonnay and Riesling, picked in the dark under the stars and pressed by hand. Peter ferments Starman on wild yeast and leaves it on the skins for six weeks. It comes out golden amber, savory and deep, a white blend for taking your time over.

VINTAGE

2022 was warm and dry in Štajerska, a low-yield year with real concentration. An early spring brought rapid growth and healthy flowering. The summer ran hot and dry, long sunshine shrinking the crop to smaller berries with thicker skins, while cool nights held acidity and aromatic precision. Harvest came earlier than usual under dry, stable conditions, with healthy fruit across the vineyards.

TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. Vines run 20 to 55 years old, planted at 4,000 vines per hectare on sandy, marl-rich soils and trained to single Guyot. Elevation ranges from roughly 820 to 1,300 feet. The continental climate, with warm summers, cold winters, and a wide swing between day and night temperatures, sets ripe fruit against the mineral acidity that marks this corner of Slovenia.

WINEMAKING

Hand-picked before dawn and pressed by hand. Fermentation runs on native yeast for 42 days in open stainless steel at 16 to 18°C (61 to 64°F), the wine on its skins throughout. After malolactic fermentation, it ages fifteen months in French oak on fine lees, then bottles unfiltered.

TASTING NOTES

Golden amber, with aromas of dried citrus, apricot, yellow apple, and chamomile. The palate is textured, ripe stone fruit and preserved lemon over a gentle tannic grip, with a savory, slightly oxidative depth. The finish is long and layered, with dried herbs and saline minerality.

FOOD PAIRING

Roasted vegetables • Grilled fish • Pork • Mushroom risotto
Aged cheeses • Fermented foods • Spice-driven dishes

varietals 50% Chardonnay, 50% Riesling

farming Sustainable

alcohol 12.5%

residual sugar 1.5 g/L

pH 3.6

acidity 5.59 g/L

SO₂ 25 ppm

fermentation 42 days on the skins, stainless steel, 61 to 64°F

serving temp
54-61°F

