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## **STEELE WINEMAKING PHILOSOPHY**

It's all about minimalism. At Steele we use standard, non-GMO yeasts, natural fermentations, and no extra additives or enzymes. During fermentation we gently pumpover, use inert gas to move the finished wines, and use gravity flow as much as possible. All of this ensures that we don't bruise the wine during its time in the cellar, which helps retain fresh aromas and flavors in the finished wines. From handpicking grapes to gentle processing and bottling in our own facility, we make sure our grapes are cared for from vineyard to bottle. It's all about a light hand in the winemaking to better highlight the aromas and flavors of the quality fruit we crush.

After harvest all of the single vineyard grapes are kept separate until blending just prior to bottling. That small lot management allows the integrity and individual terroir of each vineyard to show through in the wines.

Jed's experience and longevity as a winemaker set his brand apart. Over Jed's years in the wine business he has gotten to know vineyards and growers from Santa Barbara County to Washington State.

The grapes we source for the Steele label also supply the Shooting Star label. The Shooting Star wines are more reminiscent of specific appellations and uncommon varietals. They are fermented in stainless steel or aged in oak for a shorter period of time and should be enjoyed while young. The Steele label wines are single vineyard designates or specific vineyard blends that age in oak for a longer period of time and are meant to drink soon, but will age up to eight to ten years with proper cellaring.