We consider the Steele single vineyard bottlings and the Stymie varietals part of the Steele Wines luxury tier. A bit more aging, maybe newer oak barrels, and single vineyard specificity, sets these bottlings apart.

The Stymie wines are Jed's personal quality statement and are the best of the best, grown and vinified in Lake County.

Stymie was one of the most famous race horses in American History. Once Stymie gained a lead, he would never relinquish it. So dramatic was his racing style that his name became an official word in our vocabulary. To “stymie” someone is to never let them advance. It was a winning wager on Stymie by my father that gave him the wherewithal to move our entire family from New York City to San Francisco. The label STEELE-STYMIE is reserved for our rarest small production wines of the highest quality we produce. ~Jed

Stymie Merlot, Lake County
From the winery’s Stymie Bench Vineyard which Jed bought in 2005, after having made wine from the site since 1991. The finished wine spent 20 months in French and American oak barrels, 30% new. It has a rich, deep red color and firm body, with aromas of chocolate, jammy fruit, tobacco and pepper. The palate is rich and layered, with ripe red currants, anise, chocolate and a hint of coffee. There’s a long-lasting finish and smooth tannins.

Stymie Syrah, Lake County
This is from Jed’s own six-acre Kelseyville property and another small Lake County vineyard northeast of Clearlake. The grapes are gently crushed, fermented warm, and then aged 22 months in French and American oak barrels. It has aromas and flavors of berry, cherry and bacon, with a touch of nutmeg, all complemented by a full palate and medium tannins. Time to start the grill…
Jed's extensive experience with vineyards across California gives him the ability to find and vinify prime examples of single vineyard flavor. The Chardonnays and Pinot Noirs in this tier show classic character and terroir.

Steele Parmelee-Hill Chardonnay, Carneros
Parmelee-Hill is in Sonoma Carneros. 100% barrel fermentation and 12 months of aging yield a rich wine with bright acidity, aromas of mango, melon and peach, with a slight butterscotch and vanilla oak finish. It should age for 10 years or more.

Steele Durell Chardonnay, Carneros
At the northern boundary of Carneros, we harvest Durell 10-14 days earlier than other Carneros sites. The wine is 100% barrel fermented and aged for 12 months. The result is a wine with aromas of citrus, pear and mango, with tropical and baked apple flavors.

Steele Goodchild Pinot Noir, Santa Barbara
Goodchild is across the river from Bien Nacido but makes a more finessed, medium bodied wine. Cold soaking, 12 months of French oak aging and toasted barrels contribute to an elegant wine with cherry and spice flavors and a slight toasty oak finish.

Steele Sangiacomo Pinot Noir, Carneros
Each year we choose the best lots to produce this bottling. It’s aged for an additional four to five months in a high proportion of new French oak and the finished wine has cherry fruit aromas and flavors with a bright smooth structure and perfect balance.

Steele Bien Nacido Pinot Noir, Santa Barbara
From the “N Block”, which produces intense Pinot fruit flavors. Cold-soaking and 12 months of French oak aging produces an elegant, perfumed and alluring wine with notes of strawberry, Bing cherry, clove, and spice, with balanced acidity and a lingering finish.