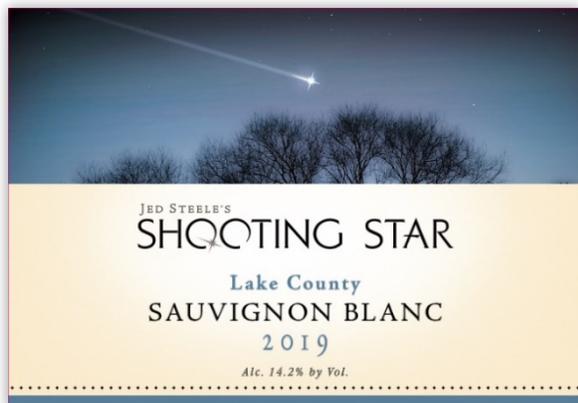


JED STEELE'S SHOOTING STAR

SHOOTING STAR WAS CREATED BECAUSE JED KNOWS GROWERS WHO PRODUCE INCREDIBLE GRAPES THAT MAY NOT FIT THE CRITERIA FOR STEELE, YET MAKE GREAT WINES ON THEIR OWN. HE WANTED A LINE OF WINES TO OFFER BY-THE-GLASS, FOR PEOPLE TO ENJOY DAILY, AND NOT JUST SPECIAL OCCASIONS.



SAUVIGNON BLANC

Fermented in stainless steel to preserve the freshness of the fruit, the wine does not go through malolactic fermentation. The result is crisp acidity with aromas of guava and citrus zest, with flavors of passionfruit, pineapple, and grapefruit on the palate.

CHARDONNAY

This Mendocino County Chardonnay is fermented in stainless steel with limited time in oak. It has melon, citrus and mineral characteristics, a hint of stone fruit and bright acidity.

PINOT NOIR

Lake County has minimal Pinot, but we found two cooler sites with ideal varietal conditions. The wine ages 9 months in French and Hungarian oak. In the glass are aromas of cranberry, cherry and spice, and an elegant palate of bright cherry, pepper and spice flavors.

ZINFANDEL

This Mendocino County Zinfandel is hand-harvested from old-vine sites. Aged for 8 months in mostly neutral barrels to preserve the black fruit, raspberry and spice character, the wine's tannin and acidity is soft yet distinctive.

CABERNET SAUVIGNON

The focal point for this wine is the red volcanic soils in Lake County. Three vineyards provide the grapes, all of them planted above 1400 feet. The wine ages in American oak for 15 months and is bottled with aromas and flavors of dark red fruit, a hint of herb, black cherry and tobacco.

PERSONA NON GRATA

JED STEELE'S

SHOOTING STAR

This Lake County Red Blend shows there are rewards to be found everywhere. The blend changes each year depending upon Jed's mind-set. This years' offering includes 36% Merlot, 30% Syrah, 28% Zinfandel, 1% Pinot Noir and 5% ***winemaker's inspiration!***