Jed created Shooting Star because he knows grape growers who produced incredible grapes that sometimes don’t fit the criteria for Steele, but make great wines on their own. He wanted a line of wines to offer by-the-glass, and he wanted an outlet for esoteric wines such as Aligote, Blaufrankisch and his sparkling Syrah, Black Bubbles.

Sauvignon Blanc
All fermented in stainless steel to preserve the freshness of the fruit. In addition, 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.

Aligote
Aligote is the lesser known white wine grape of Burgundy, playing second fiddle to Chardonnay. A favorite of Jed’s, it is a cold tolerant varietal well suited for Eastern Washington where it produces a wine of subtle nuance. The wine is fermented in neutral barrels and ends up crisp and clean, with plenty of fruit and acid balance.

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

Riesling
From one of the cooler vineyards in Lake County, our Riesling grapes ripen fully and retain plenty of natural acidity for balance. The fresh juice settles prior to a 50 degree stainless steel fermentation. Aromas and flavors are of honeysuckle, orange blossom and citrus.

Pinot Noir
Lake County has very little Pinot, but we found two cooler sites with ideal Pinot conditions. This Pinot ages nine months in French and Hungarian oak and ends up with aromas of cranberry, cherry and spice, and elegant cherry, pepper and spice flavors.

Blue Franc
Jed discovered these grapes while consulting with a Washington winery in the Yakima Valley. It’s an ancient variety rarely planted in the U.S. It’s notable for its effusive berry fruit flavors, great deep color and soft tannins.
Merlot
Lake County’s red volcanic soils, ample sunshine and high elevations make it Merlot country. This version aged in a combination of French and American oak for eight months. It has black fruit aromas, cherry spice and earthiness. Plum and cassis flavors end with a soft finish.

Barbera
Native to the Piedmont region of Italy, we grow our Barbera at high-elevation, 1500 feet above sea level. To emphasize the fruit flavors, we age our Barbera in neutral oak barrels. Its bright fruit, lively spiciness and crisp acidity make this an extremely versatile food wine.

Zinfandel
This Mendocino County Zinfandel is hand-harvested from old-vine sites. It aged for eight months in mostly neutral barrels to preserve the black fruit, raspberry and spice character. Tannin and acidity is soft, but distinctive.

Syrah
Shooting Star Syrah comes from five Lake County vineyards. Grapes are crushed and de-stemmed, followed by fermentation and extended maceration. Neutral barrels contribute nuance, but the black fruit and pepper aromatics are mostly vineyard related.

Cabernet Sauvignon
It’s all about 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.

Scarlet
This red blend is balanced with lively cherry and dark berry notes, cloaked in dark chocolate tannins. A clean acidity runs through the finish. The blend consists mainly of Cabernet Franc, Syrah, Zinfandel, and Pinot Noir with other reds as needed.

Black Bubbles
Sparkling Shiraz is an Australian invention. Jed’s son Quincy discovered it while working at the D’Arenburg in McLaren Vale. This Lake County version is a unique Syrah blend from contracted vineyards in Lake County. It’s finished in a mix of French and American barrels.