Steele started with Jed Steele’s passion for Chardonnay, Pinot Noir, and Zinfandel. Jed focuses on vineyard-specific wines from his own estate vineyards and from other vineyards he has worked with since the 1970s. Jed believes that the Steele wines exemplify the varietal correctness and characteristics of the appellations they represent.

**Pinot Blanc**
Steele Pinot Blanc comes from Bien Nacido Vineyard in Santa Barbara County. The maritime conditions in the vineyard help retain crisp acidity and offer up aromas and flavors of tropical fruit, peach and melon and a creamy mid-palate.

**Viognier**
The Steele Viognier is from two Lake County vineyards, Fiora and Dorn. The high elevation sites boast volcanic soils, warm days and cool nights. Fermentation was in stainless steel and neutral oak barrels to preserve the effusive Viognier aromas and flavors.

**Cuvee Chardonnay**
Cuvee Chardonnay shows off Jed Steele’s wizardry in blending. Six vineyards from the Santa Maria Valley to Mendocino County provide the grapes. The wine is barrel fermented and sur lie aged for six months. It has tropical and green apple flavors balanced by crisp acidity.

**Carneros Pinot Noir**
The Sangiacomo vineyard, with its cool location, gives us plenty of hang time for flavor development. The grapes are cold-soaked before fermentation, then aged for nine months in French and Hungarian oak for moderate oak, plenty of fruit, and a lingering finish.

**Santa Barbara Pinot Noir**
The Santa Barbara Pinot complements our Carneros Pinot. Dark rich and complex, this wine has plenty of dried cherry, herb and cola flavors. Grapes are de-stemmed, but not crushed, fermented and then aged for eight months in French oak. It’s all floral and fruit, with a spicy finish.
Merlot
Merlot thrives when grown on the gravelly Stymie vineyard in the Kelsey Bench AVA. This a perfect example of the heights this varietal can achieve in Lake County. The wine is aged in American and French barrels and shows rich plum and bright boysenberry flavors balanced by supple tannins.

Cabernet Franc
These grapes come from one of our Estate vineyards on a gravelly bench in Lake County. The wine is fermented warm, racked, pressed and then spends 14 months in American and French oak. The result: aromas of raspberry and cassis, peppery undertones and a lingering finish.

Cabernet Sauvignon
Red Hills is finally getting the recognition it deserves as a new AVA. The Amber Knolls vineyard is laden with obsidian, that retains afternoon heat. Stainless fermentation and extended maceration lead to a year and a half in barrels before bottling. The wine is rich, fruit-forward and elegant.

Pacini Zinfandel
Steele acquired this Mendocino County vineyard in 1998. Low yielding, dry farmed old vines produce a wine with ripe cherry and berry aromas that we enhance with 12 months of American oak aging. The wine has great structure, and is well balanced.

Catfish Zinfandel
Planted on its own roots in Lake County in 1901, Catfish Vineyard is all head pruned. We purchased it in 2000 and found that it’s more than Zinfandel. It’s a field blend containing small amounts of reds like Carignan, Alicante Bouschet, Petite Sirah, and Cinsault.

Persona Non Grata
This Lake County Red Blend shows there are rewards to be found everywhere. The blend changes each year depending upon Jed’s mind-set. The current release includes 66% Zinfandel, 22% Syrah, 10% Tempranillo and 2% Merlot.