Steele Pinot Noir 2014
Goodchild Vineyard

VINEYARDS

We are always interested in seeing what other growers would do with Pinot Noir. Louie Lucas grows Chardonnay for us and had planted a small acreage of Pinot Noir. It is interesting that while Bien Nacido, just across the Sisquoc River, produces deeply colored very concentrated wines; Goodchild tends toward lighter wines with finesse and elegance.

WINE STYLE & TASTING NOTE

We use a gentle crusher, one short pump-over per day and cool soak the grapes prior to the onset of fermentation. The wine is aged in French Oak barrels, and spends a minimum of 12 months in barrel before bottling. This vineyard, given its coastal influence, produces a wine with bright strawberry and cherry flavors, balanced with hints of spice and sweet tobacco. Our approach for the Goodchild Pinot Noir has always been to produce a classically-styled pinot with moderate oak, high-tone fruit flavors, a rich nose, juicy palate and long finish.

FOOD PAIRINGS

Grilled salmon is a great traditional pairing for this wine, however, it would also pair nicely with a mushroom risotto, or crispy duck pancakes.

TECHNICAL NOTES

APPPELLATION Santa Barabara Co., CA  ALCOHOL 14.3%  PH 3.71
TA 0.62g/100mL  RS 0.41g/L  BARREL AGING 16 months in French (20% new)  VINE AGE Avg. 30 years  YIELDS 3 tons per acre
PRODUCTION 250 cases  MSRP $30.00