

## SHOOTING STAR BLUE FRANC 2014

### VINEYARDS

Years ago, Jed discovered that there were significant plantings of Lemberger in Washington State. Many winemakers in Washington loved the varietal but disliked the name (it brings up bad memories of the Limburger cheese). Jed knew the grapes were worth pursuing, based on their high quality and the potential to make a delicious wine. Recalling the German name for the varietal Blaufränkisch, Jed “coined” and trademarked the name Blue Franc. The vineyard source is the Destiny Ridge located in the Horse Heaven Hills AVA. The label itself is a visual pun. Jed used a defunct 50 franc with a blue hue from France to showcase the name “Blue Franc”. Every vintage a Jed chooses a personality for the watermark of the label.

### WINE STYLE & TASTING NOTE

Fermentation takes place in stainless steel tanks and then gets trucked to Lake County for its final aging and preparation before bottling. Unlike other Steele wines, Blue Franc receives little, or no, oak aging. Some liken our Blue Franc, depending on vintage, to Pinot Noir in lighter years and Zinfandel in the riper vintages. Sometimes it is totally akin to a top-flight Gamay from Beaujolais. The wine is clean, crisp, and unpretentious with tons of fruit, including warm berry pie, traces of pepper, almond, cherry and cinnamon. Our Shooting Star Blue Franc has soft tannins, medium body, and is the perfect red wine to enjoy over the summer with any festive occasion.

### FOOD PAIRINGS

It is excellent with appetizers, cheeses, hamburgers and pizza. Try the Blue Franc with a just about anything and consider its versatility with many foods. Enjoy Blue Franc with a slight chill (~ 57 degrees F), as the chill doesn't hide its flavors.

### TECHNICAL NOTES

**APPELLATION** Washington State **ALCOHOL** 13.5% **PH** 3.65  
**TA** 0.63g/100mL **RS** Dry **BARREL AGING** None **VINE AGE** Avg. 35  
years **YIELDS** 3-4 tons per acre **PRODUCTION** 1500 cases **MSRP** \$14.00

