

SHOOTING STAR CHARDONNAY 2017

VINEYARDS

We source the fruit for this wine from the Lolonis Vineyard which is located in Redwood Valley. The Lolonis Vineyard was one of the first vineyards to grow organically in California, using ladybugs to control harmful pests in the vineyard. The complex and balanced flavors from Lolonis offer juicy citrus and melon characteristics. We also use this fruit to combine with the other Chardonnay vineyards to create our signature Steele Cuvee Chardonnay.

WINE STYLE & TASTING NOTE

Unique among our Chardonnays, we ferment this wine in stainless steel tank, with practically no barrel aging in order to preserve the bright fruit of the wine. This Chardonnay shows citrus and mineral characteristics with a hint of stone fruit flavors and bright acidity.

FOOD PAIRINGS

Our Shooting Star Chardonnay is delicious with crab cakes, or scallops served with a fresh vegetable risotto.

TECHNICAL NOTES

APPELLATION Mendocino County, CA **ALCOHOL** 13.5% **PH** 3.34
TA 0.61g/100mL **RS** 0.32g/L **BARREL AGING** 4 months in neutral barrel
VINE AGE Avg. 30 years **YIELDS** 3 tons per acre **PRODUCTION** 1170 cases
MSRP \$15.00

