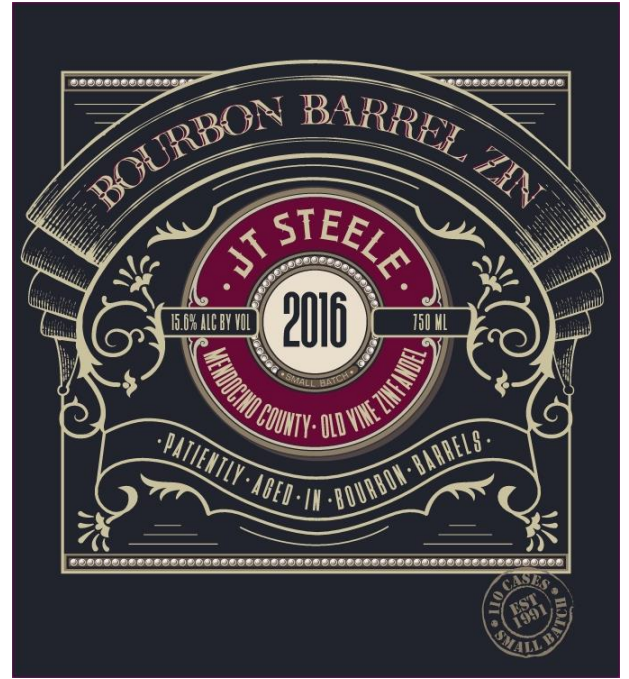


J.T. STEELE'S SMALL BATCH BOURBON BARREL ZINFANDEL 2016

Pacini Vineyard

VINEYARDS

The Pacini family planted this vineyard circa 1940 on the western foothills of the Mayacamas Mountains in Mendocino County. This beautiful old vineyard is head-pruned. Steele Wines purchased the vineyard in 1998 from the Pacini family. Since then, we have been refurbishing the vineyard and replacing vines in the positions where the old vines have died. The location of the vineyard prevents us from irrigating or frost protecting due to the limited water supply. This provides for the intense flavors and aromas in this low yielding Zinfandel.



WINE STYLE & TASTING NOTE

We keep the temperatures on our fermentations moderate to develop the color and flavors inherent in this wine. We then selected our finest lot of Zinfandel for an additional special 90 day aging in gently used American oak bourbon barrels. The result is J.T. Steele's Small Batch Bourbon Barrel Zinfandel a wine of unparalleled depth and complexity. The nose is full of ripe cherry and blueberry with undertones of toasted hazelnut, vanilla and of course, sweet American bourbon. The palate is full of ripe wild berries, spice, and cherry cola, with dusty cocoa and light tannin on the finish. The wine has great structure, and is well balanced.

FOOD PAIRINGS

We recommend you enjoy this wine with BBQ, roast duck, lamb chops, and cheeses such as Parmigiano Reggiano, aged Gouda or a dry jack.

TECHNICAL NOTES

APPELLATION Mendocino County, CA **ALCOHOL** 15.9% **PH** 3.78
TA 0.65g/100mL **RS** 0.24g/L **BARREL AGING** 12 months in
American oak (30% new) **VINE AGE** avg. 75 years **YIELDS** 2-3 tons
per acre **PRODUCTION** 110 cases **MSRP** \$25.00