



## STEELE CHARDONNAY 2017

### *Durell Vineyard*

#### VINEYARDS

Durell Vineyard is in a warmer location as the foothills of the Mayacamas Mountains surround it and just at the northern boundary of the Carneros Appellation. This protection makes this vineyard less windy which also helps ripening. We harvest the Durell Chardonnay 10-14 days prior to harvesting the grapes from Sangiacomo Vineyard, even though they are only two miles apart. The Durell combines the citrus, pear and mango notes to create a deliciously complex wine.

#### WINE STYLE & TASTING NOTE

All of our single vineyard designated Chardonnays are 100% barrel fermented in French oak. We use 20% new barrels each vintage and the wines are in barrel for 10-12 months. The wines are then bottled without tight filtration and may show a slight haze, but this is merely a mark of gentle handling. These Chardonnays should age for ten years or more. Aromas citrus zest and ripe stone fruit are prominent. The flavors are lively and rich with tropical fruit and baked apple with a hint of caramelized sugar.

#### FOOD PAIRINGS

Pair with grilled Halibut & tropical fruit salsa, chicken Dijon, or a creamy parmesan risotto.

#### TECHNICAL NOTES

**APPELLATION** Sonoma County, Carneros **ALCOHOL** 13.8%  
**PH** 3.43 **TA** 0.73g/100mL **RS** 0.43g/L **BARREL AGING** 12 months in French (30% new) **VINE AGE** Avg. 30 years **YIELDS** 3 tons per acre  
**PRODUCTION** 250 cases **MSRP** \$38.00

