



## STEELE PINOT NOIR 2016

*Sangiaco Vineyard, Green Acres*

### VINEYARDS

The Sangiaco family farms the southern part of Sonoma County in the area known as Carneros. For many years this was just grazing land, thought to be too cold for the production of fine quality wine grapes. To look at the land one would agree that grapes should not do well here: the heavy adobe clay soil and the lack of sun seemed to contradict the accepted viticultural wisdom. However, for varieties which do best in cooler conditions, like Pinot Noir, this is the place.

### WINE STYLE & TASTING NOTE

We have worked with the Pinot Noir from Sangiaco since our first vintage in 1991. Each year we choose the best lots and produce a single vineyard bottling in exceptional years and the Green Acres block has long been one of Jed Steele's favorites. This is a beautiful and consistent expression of Pinot Noir: medium color and the pronounced aroma of Bing cherries, combined with a smooth structure and perfect balance. Of the many Pinot Noir's we make, this is the lightest and brightest with an unmatched elegance, and lingering finish.

### FOOD PAIRINGS

Grilled salmon is a great pairing for this wine, but as always pairing this wine with good friends is a great idea.

### TECHNICAL NOTES

**APPELLATION** Carneros **ALCOHOL** 13.8% **PH** 3.79 **TA** 0.62g/100mL  
**RS** 0.04g/L **BARREL AGING** 16 months in French (20% new) **VINE**  
**AGE** Avg. 30 years **YIELDS** 3 tons per acre **PRODUCTION** 290 cases  
**MSRP** \$38.00

