



STEELE MALBEC 2016

VINEYARDS

The Red Hills appellation is located to the South East of Mount Konocti, Lake County's dormant volcano. The iron-rich, red soil of Red Hills is laden with obsidian, a glassy black volcanic rock that glistens in the afternoon sun. A well-known Napa Valley grape grower bought up a piece of the Red Hills AVA, planting it with Cabernet Sauvignon and other Bordeaux varietals including this delicious Malbec. We have been receiving grapes from this vineyard since 2002 and are proud to offer this limited bottling.

WINE STYLE & TASTING NOTE

The grapes are harvested to a stainless-steel tank and undergo a 10-21 day fermentation period after an extended maceration to extract every ounce of flavor. This wine is then laid down in a combination of neutral American and Hungarian oak barrels to age for a year and a half. The wines are racked during this aging period to soften the tannins and then bottled without tight filtration to produce a wine of unmatched elegance with aromas of ripe black and red plums, with hints of raspberries and coconut. On the palate, fine chalky tannins frame the flavors of violets, boysenberries and blueberry liqueur.

FOOD PAIRINGS

Pair with grilled ribeye topped with chimichurri, braised short ribs or a creamy mushroom risotto.

TECHNICAL NOTES

APPELLATION Red Hills, Lake Co. CA **ALCOHOL** 13.8%
PH 3.72 **TA** 0.59g/100mL **RS** 0.08g/L **BARREL AGING** 18 months in
 American and Hungarian oak **VINE AGE** Avg. 15 years **YIELDS** 3 tons
 per acre **PRODUCTION** 100 cases **MSRP** \$36.00

