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STEELE CHARDONNAY CUVÉE 2016

VINEYARDS

Our Cuvée Chardonnay is a unique wine which blends Chardonnay from six different vineyards to produce the quintessential California Chardonnay. We source from Bien Nacido and Goodchild in the Santa Maria Valley which has a maritime climate. From the Carneros AVA, in the southern part of Sonoma County, we source from Sangiacomo, Durell and Parmelee-Hill vineyards. In Mendocino County, we receive fruit from the Lolonis Family. They have been farming in Redwood Valley since the 1920's, and have farmed organically since the 1950's.

WINE STYLE & TASTING NOTE

We ferment the majority our Cuvée in barrel (20% new) and age the wine sur-lie for about eight months. The exception is our Lolonis fruit which is fermented in stainless steel and then barrel aged for four months. Each vineyard contributes to the wine. The Santa Maria vineyards add a tropical character to the wine, flavors and aroma of mango, pineapple, and papaya. The Sonoma vineyards attribute citrus character and acid to the Cuvée. The Mendocino vineyard, Lolonis, has a flavor profile that leans toward apples aromas of apple crisp and cinnamon.

FOOD PAIRINGS

Halibut with a white wine burre blanc sauce would complement the complex flavors of the Cuvée Chardonnay nicely.

TECHNICAL NOTES

APPELLATION Santa Barbara Co. 48%, Sonoma Co. 43%, Mendocino Co. 9%, California **ALCOHOL** 13.5% **PH** 3.47 **TA** 0.75g/100mL **RS** 3.20g/L **BARREL AGING** 8 months in French (20% new) **VINE AGE** Varied by Vineyard **YIELDS** 3-4 tons per acre **PRODUCTION** 9500 cases **MSRP** \$24.00

