

STEELE PINOT NOIR 2016

Carneros

VINEYARDS

The Sangiacomo Vineyards are situated in many areas of southern 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, especially Pinot Noir, this is the place. Since there are many different vineyard blocks, we keep each separate during fermentation and aging.

WINE STYLE & TASTING NOTE

We have worked with Pinot Noir from Sangiacomo since our first vintage in 1991. Each year we choose the best lots and produce a single vineyard bottling in exceptional years. This blend is a beautiful and consistent expression of Pinot Noir: medium color and the pronounced aroma of Bing cherries and raspberries, combined with a silky, smooth structure, slight earthiness and mild tannin create perfect balance and a delicious, lingering finish.

FOOD PAIRINGS

We recommend roast pheasant with a cherry and almond chutney, or with creamy polenta with mushrooms and eggplant.

TECHNICAL NOTES

APPELLATION Sonoma County, Carneros **ALCOHOL** 13.6%
PH 3.79 **TA** 0.62g/100mL **RS** 0.04g/L **BARREL AGING** 12 months in French oak (30% new) **VINE AGE** avg. 30 years **YIELDS** 3 tons per acre **PRODUCTION** 2650 cases **MSRP** \$25.00

