



STEELE PINOT BLANC 2017

Bien Nacido Vineyard

VINEYARDS

Santa Barbara County possesses a unique maritime desert climate which provides just the right combination of daytime warmth and evening cooling to preserve the crisp acidity that makes our Pinot Blanc such a refreshing food wine. The grapes are sourced from Bien Nacido Vineyard outside of Santa Maria; the vineyard block, C, is one of the westernmost on the property and is adjacent to fields of strawberries. The soil is sandy loam, over a layer of ancient sea bed, filled with shells and fossils.

WINE STYLE & TASTING NOTE

Our 2017 Pinot Blanc was fermented in stainless steel tank and then aged in neutral oak barrels for 6 months to provide some weight and mouth feel without taking on too much oak flavor. The wine was bottled in the spring. The fruit from this area tends to have tropical fruit aromas and flavors such as peach, mango and light orange zest. We also find the hallmark green apple, Meyer lemon and honeydew melon character in our Pinot Blanc. The wine is put through malolactic fermentation which delivers a bit of creaminess to the mid palate. The wine finishes with apple, lemon, caramel and honeycomb which leaves you yearning for another sip.

FOOD PAIRINGS

While incredible on its own, our Pinot Blanc really shines when it is paired with rich seafood dishes. Scallops sautéed in lemon butter with zest of citrus and lime are always a great pairing, but so versatile a wine, it can pair with just about any seafood.

TECHNICAL NOTES

APPELLATION Santa Barbara County, CA **ALCOHOL** 13.5%
PH 3.56 **TA** 0.54g/100mL **RS** 2.88g/L **BARREL AGING** 6 months in neutral French **VINE AGE** avg 15 years **YIELDS** 3 tons per acre
PRODUCTION 425 cases **MSRP** \$20.00

