

## STEELE GRENACHE ROSÉ 2018

### VINEYARDS

This limited production Grenache Rosé is sourced from the volcanic clay loam Fiora Vineyard in the Long Valley area of Lake County. Skin contact was less than 24 hours and then we fermented the juice in stainless steel tanks.

Beautifully light with aromas of nectarine, mandarin orange, melon and strawberry. The aromas follow through the palate with a balance of fruit and acidity that makes you want another glass before you've finished the first.

### WINE STYLE & TASTING NOTE

A forty-eight hour cold soak of the Fiora Vineyard Grenache is how this rosé began. Beautiful pink juice is drained off by gravity and yeast is added to ferment in a separate stainless tank at a cool temperature of 50F. The result is a crisp, refreshing wine. Our Grenache rosé has strawberry, basil, and citrus zest on the nose, with flavors of watermelon, and tropical fruit; with a bright acidic finish. This is a seasonal and very limited release that sells out very quickly each vintage.

### FOOD PAIRINGS

Try with a variety of dishes such as Nicoise salad, asparagus and cheese tartines, chicken street tacos, or even bbq pork ribs.

### TECHNICAL NOTES

**APPELLATION** Lake County, CA **ALCOHOL** 13.2% **PH** 3.45  
**TA** 0.57g/100mL **RS** 4.2 g/L **BARREL AGING** None **VINE AGE** avg  
20 years **YIELDS** 2-3 tons per acre **PRODUCTION** 136 cases **MSRP**  
\$20.00

