**Steele Cabernet Sauvignon 2017**

**VINEYARDS**

The Red Hills appellation in Lake County is a new AVA (American Viticultural Area). The iron-rich, red soil of Red Hills is laden with obsidian, a glassy black volcanic rock that glistens in the afternoon sun. Well known Napa Valley grape grower Andy Beckstoffer bought up a piece of the Red Hills AVA, planting it in Cabernet Sauvignon and other Bordeaux varietals. We have been receiving clone 6 and clone 37 grapes from this vineyard since 2002.

**WINE STYLE & TASTING NOTE**

The grapes are pressed to stainless steel tank and undergo 2-3 week fermentation with an extended maceration to extract every ounce of flavor. This wine is then laid down in a combination of French and hybrid oak barrels to age for a year and a half. This wine has a rich, fruit-forward elegance. A spicy fruit and berry core backed up by soft tannins makes it a nice glass of wine for casual sipping among friends.

**FOOD PAIRINGS**

This classic Cabernet Sauvignon will pair wonderfully with any red meat. Try it with a spice-rubbed rib eye steak or rack of lamb.

**TECHNICAL NOTES**

**APPELLATION** Red Hills, Lake County, CA  
**ALCOHOL** 14.2%  
**pH** 3.78  
**TA** 0.62g/100mL  
**RS** 0.35g/L  
**BARREL AGING** 18 months in French and French/American hybrid (30% new)  
**VINE AGE** 15 years  
**YIELDS** 3 tons per acre  
**PRODUCTION** 3500 cases  
**MSRP** $28.00