

SHOOTING STAR CHARDONNAY 2018

VINEYARDS

We source the fruit for this wine from the Bien Nacido and Goodchild vineyards which is located in Santa Maria Valley. The area around the Santa Ynez Valley near Santa Barbara has a maritime climate with lots of morning fog in the summer and cool evenings. Bien Nacido vineyards are on benches above the Sisquoc River and across the river from the Goodchild Vineyard. Both of these vineyards add a tropical fruit aroma, with flavors that are reminiscent of mango and papaya. We also use this fruit to combine with the other Chardonnay vineyards to create our signature Steele Cuvee Chardonnay.

WINE STYLE & TASTING NOTE

Unique among our Chardonnays, we ferment this wine in stainless steel tank, with practically no barrel aging in order to preserve the bright fruit of the wine. This Chardonnay shows citrus and mineral characteristics with a hint of stone fruit flavors and bright acidity.

FOOD PAIRINGS

Our Shooting Star Chardonnay is delicious with crab cakes, or scallops served with a fresh vegetable risotto.

TECHNICAL NOTES

APPELLATION Santa Barbara County, CA **ALCOHOL** 13.1% **PH** 3.58
TA 0.77g/100mL **RS** 2.10g/L **BARREL AGING** 4 months in neutral barrel
VINE AGE Avg. 30 years **YIELDS** 3 tons per acre **PRODUCTION** 1500 cases **MSRP** \$15.00

