



STEELE VIOGNIER 2018

VINEYARDS

The unique growing conditions of Lake County provide a few great places to grow Viognier. Our Viognier is a combination of the Fiora vineyard and Dorn vineyard. The Fiora's have been growing Viognier grapes for us since 2000. Their vineyard is located northeast of Clearlake. The Dorn family farms several different parcels of land; the Viognier is grown at their home ranch hillside vineyard. This extremely sloped vineyard is nestled on the flanks of Mount Konocti. The high elevation in combination with volcanic soils, warm days and cool nights provided an excellent location to grow Viognier.

WINE STYLE & TASTING NOTE

We fermented the Viognier juice in a small stainless-steel tank, and completed the fermentation in neutral oak barrels. The wine aged in oak for 4 months; and was lightly filtered prior to bottling. This wine is closely watched and evaluated to preserve the great Viognier flavors and aromas. Beautiful aromas of citrus blossom and honeysuckle frame this wine with beautiful stone fruit notes on the palate.

FOOD PAIRINGS

While Viognier pairs well with shellfish, lobster, crab, and shrimp, it is especially delicious with spiced dishes; such as a Moroccan tagine, Indian curries, or Pad Thai.

TECHNICAL NOTES

APPELLATION Lake County, California **ALCOHOL** 14.2% **PH** 3.55
TA 0.75g/100mL **RS** 0.54g/L **BARREL AGING** 8 months in French
VINE AGE Varied by Vineyard **YIELDS** 3-4 tons per acre
PRODUCTION 250 cases **MSRP** \$20.00