Steele Stymie Syrah 2016
Jacobsen Vineyard

VINEYARDS
The grapes used to craft the Steele Stymie Syrah are sourced from Jacobsen vineyard on Jed’s home property in Kelseyville. Jed planted this small vineyard in 2002. It is made up of 6 acres of Syrah and 1 acre of Counoise. The grapes are gently crushed, fermented warm, and then aged 22 months in French and American oak barrels. It has aromas and flavors of berry, cherry and bacon, with a touch of nutmeg, all complemented by a full palate and medium tannins.

WINE STYLE & TASTING NOTE
We use special winemaking techniques on the Stymie, including gentle de-stemming and keeping the fermentation temperatures below 90 degrees. This wine is aged in oak barrel for 22 months prior to bottling. The concentrated fruit flavors, smoky undertones and lingering finish make this wine enjoyable now, but it will continue to improve for another 10 years.

FOOD PAIRINGS
Our Stymie Syrah pairs well with braised meats and, strong cheeses.

TECHNICAL NOTES
APPELLATION Lake County, CA  ALCOHOL 14.8%  PH 3.67  
TA 0.67g/100mL  RS 0.05g/L  BARREL AGING 22 months in French and American oak (20% new)  VINE AGE Avg. 10 years  YIELDS 3 tons per acre  PRODUCTION 175 cases  MSRP $38.00