



STEELE STYMIE MERLOT 2016

Jacobsen Vineyard

VINEYARDS

The grapes used to craft the Steele Stymie Merlot are grown at the Stymie Vineyard. Jed purchased this vineyard in 2005 after having sourced fruit from it since 1991. Known for quality fruit, we have named this vineyard the Steele Stymie Bench Vineyard. It is located on a gravelly bench overlooking the Big Valley area of Lake County. An ideal location for growing Merlot vines.

WINE STYLE & TASTING NOTE

The Stymie Vineyard typically yields a Merlot with a rich, deep red color and firm body, exhibiting aromas of chocolate, jammy fruit, tobacco, and pepper. The palate reveals a rich, well-structured wine with layers of ripe red currants, anise, chocolate-covered cherries, a peppery mid-palate, and just a hint of coffee. This high-quality fruit produces an excellent, long-lasting finish and smooth tannins. It is a perfect “special occasion” wine and pairs well with big hearty foods.

FOOD PAIRINGS

Our Stymie Merlot pairs well with wild game, Beef Wellington, strong cheeses, and rich sauces.

TECHNICAL NOTES

APPELLATION Lake County, CA ALCOHOL 14.5% PH 3.78
 TA 0.56g/100mL RS 0.02g/L BARREL AGING 22 months in French and American oak (20% new) VINE AGE Avg. 10 years YIELDS 3 tons per acre
 PRODUCTION 500 cases MSRP \$42.00

