



STEELE CHARDONNAY 2018

Durell Vineyard

VINEYARDS

Durell Vineyard sits in the northern boundary of the Carneros appellation surrounded by the Mayacamas mountains. This protection of the mountains shades the vineyard from the wind creating a warmer climate that is ideal for fruit ripening. We harvest the Durell Chardonnay 10-14 days prior to harvesting the grapes from Sangiacomo Vineyard, even though they are only two miles apart. Initially sourcing fruit from the vineyard in 1986, Jed has been particular to this location due to the warm climate that creates a deliciously complex wine.

WINE STYLE & TASTING NOTE

All of our single vineyard designated Chardonnays are 100% barrel fermented in French oak. We use 20% new barrels each vintage and the wines are in barrel for 10-12 months. The wines are then bottled without tight filtration and may show a slight haze, but this is merely a mark of gentle handling. These Chardonnays should age for ten years or more. Aromas citrus zest and ripe stone fruit are prominent. The flavors are lively and rich with tropical fruit and baked apple with a hint of caramelized sugar.

FOOD PAIRINGS

Pair with grilled Halibut & tropical fruit salsa, chicken Dijon, or a creamy parmesan risotto.

TECHNICAL NOTES

APPELLATION Carneros, Sonoma County ALCOHOL 14.5% PH 3.52
TA 0.75g/100mL RS 2.25g/L BARREL AGING 12 months in French (20%
new) VINE AGE Avg. 30 years YIELDS 3 tons per acre PRODUCTION
300 cases MSRP \$38.00

