



STEELE CHARDONNAY 2018

Parmelee Hill Vineyard

VINEYARDS

Steve Hill has farmed in Carneros and the Sonoma valley for over 30 years. During this period, he has been the vineyard manager for the renowned Durell Vineyard in Sonoma Carneros. Adjacent to the Durell Vineyard, Steve started his own vineyard called Parmelee-Hill. We source both Chardonnay and Pinot Noir grapes from this vineyard. We feel that this location and micro-climate are perfect for this single vineyard Chardonnay, consistently producing grapes that yield delicious wines-rich in color, flavor, and aroma.

WINE STYLE & TASTING NOTE

All of our single vineyard designated Chardonnays are 100% barrel fermented in French oak. We use 30% new barrels each vintage and the wines are in barrel for 10-12 months. The wines are then bottled without tight filtration. These may show a slight haze, but this is merely a mark of gentle handling. These Chardonnays should age for ten years or more. This vineyard produces a wine of unmatched bright acidity with aromas and flavors of mango, melon, and white peach. It finishes with a suggestion of butterscotch, framed by a slight oak edge.

FOOD PAIRINGS

Our Parmelee Hill Chardonnay will pair perfectly with roasted chicken or turkey served with fresh greens or seared scallops.

TECHNICAL NOTES

APPELLATION Sonoma Valley ALCOHOL 14.5% PH 3.60
TA 0.71g/100mL RS 2.25g/L BARREL AGING 12 months in French (30% new) VINE AGE Avg. 30 years YIELDS 3 tons per acre PRODUCTION 175 cases MSRP \$36.00

