

STEELE ZINFANDEL 2017

Pacini Vineyard

VINEYARDS

The Pacini family planted this vineyard circa 1940 on the western foothills of the Mayacamas Mountains in Mendocino County. This beautiful old vineyard is head-pruned. Steele Wines purchased the vineyard in 1998 from the Pacini family. Since then, we have been refurbishing the vineyard and replacing vines in the positions where the old vines have died. The location of the vineyard prevents us from irrigating or frost protecting due to the limited water supply. This provides for the intense flavors and aromas in this low yielding zinfandel.

WINE STYLE & TASTING NOTE

We keep the temperatures on our fermentations moderate to develop the color and flavors inherent in this wine. The Pacini Vineyard Zinfandel is then aged in American oak barrels for 12 months. The nose is full of ripe cherry and blueberry with undertones of toasted hazelnut and vanilla. The palate is full of ripe wild berries, spice, and cherry cola, with dusty cocoa and light tannin on the finish. This wine has great structure and is well balanced.

FOOD PAIRINGS

We recommend you enjoy this wine with BBQ, roast duck, lamb chops, and cheeses such as Parmigiano Reggiano, aged Gouda, or a dry jack.

TECHNICAL NOTES

APPELLATION Mendocino County, CA ALCOHOL 15.2% pH 3.77
TA 0.65g/100mL RS 0.02g/L BARREL AGING 12 months in American oak
(30% new) VINE AGE avg. 75 years YIELDS 2-3 tons per acre
PRODUCTION 1350 cases MSRP \$20.00

