



STEELE CUVÉE CHARDONNAY 2018

VINEYARDS

Our Cuvée Chardonnay is a unique wine which blends Chardonnay from five different vineyards to produce the quintessential California Chardonnay. We source from Bien Nacido and Goodchild in the Santa Maria Valley which has a maritime climate. From the Carneros AVA, in the southern part of Sonoma County, we source from Sangiacomo, Durell and Parmelee-Hill vineyards.

WINE STYLE & TASTING NOTE

We ferment the majority of our Cuvée in barrel (20% new) and age the wine sur-lie for about eight months. The Santa Maria fruit adds a tropical character to the wine, flavors and aroma of mango, pineapple, and papaya. The Sonoma vineyards attribute citrus character and acid to the Cuvée.

FOOD PAIRINGS

Halibut with a white wine burre blanc sauce would complement the complex flavors of the Cuvée Chardonnay nicely.

TECHNICAL NOTES

APPELLATION Sonoma, Santa Barbra, and Lake Co.
ALCOHOL 14.2% PH 3.60 TA 0.68g/100mL RS 3.44g/L BARREL
AGING 12 months in French (30% new) VINE AGE Avg. 30 years
YIELDS 3 tons per acre PRODUCTION 7000 cases

ACCOLADES

2018V – 90pts Wine Enthusiast

