

STEELE PINOT NOIR SANGIACOMO VINEYARD 2010



VARIETAL HISTORY

The Sangiacomo family farms the southern part of Sonoma County in the area known as Carneros. For many years this was just grazing land, thought to be too cold for the production of fine quality wine grapes. To look at the land one would agree that grapes should not do well here: the heavy adobe clay soil and the lack of sun seemed to contradict the accepted viticultural wisdom. However, for varieties which do best in cooler conditions, especially Pinot Noir, this is the place. Since there are many different vineyard blocks we keep each separate during fermentation and aging. For the single vineyard wines we use a blend of the Pommard and the Martini clone fruit from the El Novillero block.

VINEYARDS & SEASON

2010 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated by late season heat spikes. The heat spikes did finally ripen the grapes, although special care had to be taken throughout the process for optimum quality. Harvest conditions were difficult although the conditions produced lighter and more focused wines, with typically higher levels of natural acid.

WINE STYLE & TASTING NOTES

We have worked with the Pinot Noir from Sangiacomo since our first vintage in 1991. Each year we choose the best lots and produce a single vineyard bottling in exceptional years. This is a beautiful and consistent expression of Pinot Noir: medium color and the pronounced aroma of Bing cherries, combined with a smooth structure and perfect balance. Of the many Pinot Noir's we make this is the lightest and brightest with an unmatched elegance, and lingering finish.

FOOD PAIRINGS

Grilled salmon is a great pairing for this wine, but as always pairing this wine with good friends is a great idea.

APPELLATION Carneros, Sonoma County **HARVEST DATES** October 16th, 2010 **ALCOHOL** 13.6% **BRIX** Average 24.5 **FERMENTATION** Average 21 days at 86°F **pH** 3.58 **TA** .68g/100mL **BARREL AGING** 16 months in French; 35% new oak **VINE AGE** Avg. 30 years **YIELDS** 3 tons per acre **RESIDUAL SUGAR** Dry **CASE PRODUCTION** 220 cases