

STEELE PINOT NOIR GOODCHILD VINEYARD 2010



VINEYARDS

We are always interested in seeing what other growers would do with Pinot Noir. Louie Lucas grows Chardonnay for us and had planted a small acreage of Pinot Noir. It is interesting that while Bien Nacido, just across the Sisquoc River, produces deeply colored very concentrated wines, Goodchild tends toward lighter wines with finesse and elegance.

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 use a gentle crusher, one short pump-over per day and cool soak the grapes prior to the onset of fermentation. The wine is aged in French Oak barrels, and spends a minimum of 12 months in barrel before bottling. This vineyard, given its coastal influence, produces a wine with bright strawberry and cherry flavors, balanced with hints of spice and sweet tobacco. Our approach for the Goodchild Pinot Noir has always been to produce a classically-styled pinot with moderate oak, high-tone fruit flavors, a rich nose, juicy palate and long 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 Santa Maria Valley, Santa Barbara **HARVEST DATES** October 22nd, 2010 **ALCOHOL** 13.7% **BRIX** Average 25.0
FERMENTATION Average 21 days at 84°F **pH** 3.62 **TA** .61g/100mL
BARREL AGING 12 months in French; 30% new oak **VINE AGE** Avg. 30 years
YIELDS 3 tons per acre **RESIDUAL SUGAR** Dry **CASE PRODUCTION** 175 cases