



SHOOTING STAR BLUE FRANC 2011



VINEYARDS

I discovered that there was a significant planting of Lemberger in Washington State's Destiny Ridge, Horse Heaven Hills AVA. The winemakers in Washington loved the variety but universally hated the name as it brings up bad memories of the strong cheese of the same name. I decided that the wine was worth pursuing and recalled the other name for the varietal in Austria. I chose to call our version Blue Franc.

SEASON

2011 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated below average temperatures. 2011 was a condensed harvest with special care 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

Fermentation takes place in stainless steel tanks and then gets trucked to Lake County for its final aging and preparation before bottling. Unlike other Steele wines, Blue Franc receives little, or no, oak aging. Some liken our Blue Franc, depending on vintage, to Pinot Noir in lighter years and Zinfandel in the riper vintages. Sometimes it is totally akin to a top-flight Gamay from Beaujolais. The wine is clean, crisp, and unpretentious with tons of fruit, including warm berry pie, traces of pepper, almond, cherry and cinnamon. Our Shooting Star Blue Franc has soft tannins, medium body, and is the perfect red wine to enjoy over the summer with any festive occasion.

FOOD PAIRINGS

It is excellent with appetizers, cheeses, hamburgers and pizza. Try the Blue Franc with a toasted sandwich of smoked chicken, grilled onion, and avocado.

ACCOLADES

Silver medal, Beaufort NC Food and Wine Festival

APPELLATION Horse Heaven, WA **HARVEST DATES** October 12th, 2011 **ALCOHOL** 13.7%
BRIX Average 24.8 **FERMENTATION** Average 16 days at 86°F **pH** 3.71 **TA** .62g/100mL
BARREL AGING 0% **VINE AGE** Avg. 35 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR**
Dry **PRODUCTION** 2000 cases