

# STEELE CARNEROS PINOT NOIR 2011

## VARIETAL HISTORY

The Sangiacomo and Durell Vineyards are in 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.

## VINEYARDS & SEASON

2011 began as a cool growing season with late April frosts combined with intense winds. Fog persisted through August and well into September. Fortunately, October turned out better conditions which aided in the ripening of the fruit. Even though conditions were mainly difficult and the crop was lighter, the pinot noir provided us a well balanced style of wine with crisp natural acidity.

## WINE STYLE & TASTING NOTES

We have worked with the Pinot Noir from Sangiacomo and Durell since our first vintage in 1991. Each year we choose the best lots and produce a single vineyard bottling in exceptional years. This blend 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** September 24-30th, 2011 **ALCOHOL** 13.5% **BRIX** Average 25.5 **FERMENTATION** Average 21 days at 86°F **pH** 3.63 **TA** .63g/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** 4000 cases