



SHOOTING STAR ALIGOTE 2012



VINEYARDS

Aligoté is a variety, which is little known but widely planted, with huge plantings in Eastern Europe, Ukraine, and Moldavia. It is the other white grape in Burgundy, but has always played second fiddle to the noble chardonnay. The Newhouse family has farmed the land south of Sunnyside Washington for generations. They were some of the first wine grape growers experimenting with different varieties including two acres of Aligoté, planted in the 1970's.

SEASON

A warm, dry spring and mild winter conditions contributed to quantity and quality grape growing in Washington State. Many claiming that 2012 could become a “classic” Washington State vintage.

WINE STYLE & TASTING NOTES

Our aligoté is barrel fermented, but we use older oak barrels rather than newer oak that we typically use for chardonnay. The wine is crisp and clean, a wine with a nice balance of fruit and acidity. Flinty, mineral elements mix with a light floral hint on the nose, followed with the suggestion of tart/sweet apple and citrus on the palette, making it a wonderful, versatile food wine.

FOOD PAIRINGS

Aligote and oysters are always a favorite at Steele Wines especially from the “Oysters and Aligote” gatherings we’ve had in Alabama, North Carolina and Washington State. Essentially any type shellfish, grilled or raw compliments the flinty characters and bright acidity of this wine.

APPELLATION Washington State **HARVEST DATES** October 15th, 2012 **ALCOHOL** 13.6% **BRIX** Average 25.5 **FERMENTATION** Average 18 days at 52°F **pH** 3.57 **TA** .76mg/100mL **BARREL AGING** 10 months in French oak; 0% new oak **VINE AGE** Avg. 35 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** Dry **PRODUCTION** 1300 cases