

# STEELE CARNEROS PINOT NOIR 2012

## 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

2012 was a very good growing season with hardly any rain during harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with great acid balance. Harvest conditions were ideal which produced quality and focused wines.

## WINE STYLE & TASTING NOTES

We have worked with 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 and raspberries, combined with a silky, smooth structure, perfect balance and a delicious, lingering finish.

## FOOD PAIRINGS

Grilled salmon is a great pairing for this wine as well as shiitake mushroom risotto.



**APPELLATION** Carneros, Sonoma County **HARVEST DATES** October 8 and October 19, 2012 **ALCOHOL** 14.5% **BRIX** Average 25.5 **FERMENTATION** Average 21 days at 86°F **pH** 3.73 **TA** .64g/100mL **BARREL AGING** 16 months in French; 35% new oak **VINE AGE** Avg. 30 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 5000 cases