

STEELE PARMELEE-HILL SYRAH 2012



VINEYARDS

Steve Hill has farmed in Sonoma for over 30 years. During this period he has been the vineyard manager for the renowned Durell Vineyard in Sonoma Carneros. Adjacent to Durell Vineyard, Steve started his own vineyard called Parmelee-Hill. We source chardonnay, pinot noir, and syrah grapes from this vineyard, all of which are used in our single vineyard varietal bottlings. This is our only single vineyard syrah. We feel that this location and micro-climate are perfect for the variety. It consistently produces grapes yielding delicious wines that are rich in color, flavor and aroma with velvety tannins.

SEASON

2012 was a very good growing season with hardly any rain throughout the year and 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 and the conditions produced quality and focused wines.

WINE STYLE & TASTING NOTES

As with most of our grapes, Parmelee-Hill Syrah is handpicked. After crushing, we kept the wines on the skins, while doing pump overs twice daily for two weeks. We racked the wine to french oak barrels for 18 months of aging before bottling. The wine received another year of bottle aging prior to release. This wine, with its rich flavors and firm tannins, will cellar well for 8 to 10 years.

FOOD PAIRINGS

This wine pairs well with wild game, Beef Wellington, strong cheeses, and rich sauces.

APPELLATION Sonoma Valley **HARVEST DATES** October 11th, 2012 **ALCOHOL** 14.2% **BRIX** Average 24.5 **FERMENTATION** Average 21 days at 88°F **pH** 3.66 **TA** 0.66mg/100mL **BARREL AGING** 18 months in French oak 30% new oak **VINE AGE** Avg. 17 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** 0.017mg/100ml **CASE PRODUCTION** 114 cases