STEELE VIognier 2013

Vineyards

The unique growing conditions of Lake County provide a few
great places to grow Viognier. Our viognier is a combination
of the Fiora Family Vineyard and Dorn Vineyard. The
Fiora’s have been growing viognier grapes for us since 2000.
Their vineyard is located northeast of Clearlake .. The Dorn
family farms several different parcels of land, but one that
is most intriguing is their home ranch hillside vineyard.
This extremely sloped vineyard is nestled on the flanks of
Mount Konocti. The high elevation in combination with
volcanic soils, warm days and cool nights provided an
excellent location to grow viognier.

Season

2013 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. Harvest conditions
were ideal and the conditions produced quality and focused
wines.

Wine Style & Tasting Notes

We ferment the juice in a small stainless steel tank using a
special yeast to preserve aromas of the viognier. Then, we
complete the fermentation in neutral oak barrels. The wine
ages in barrels for 2-4 months to balance the acidity and soften
the mouth feel. We watch over the barrels and stir them often.
We evaluate each one for aroma, flavor and color. The wine was
lightly filtered and bottled in March to preserve the great
viognier aromas and flavors.

Food Pairings

Scallops sautéed in lemon butter with zest of citrus and lime
are always a great combination with this wine.

Appellation Lake County Harvest Dates August 30th and Sept 14th, 2013 Alcohol
14.5% Brix Average 24.0 Fermentation Barrel Fermented pH 3.72 TA 0.71 Barrel
Aging 2-4 months in neutral French oak Vine Age Avg. 25 years Yields 3 tons per acre
Residual Sugar 1.33g/ltr. Case Production 400 cases