

# 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 30<sup>th</sup> and Sept 14<sup>th</sup>, 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